

Okra Pilau

8	slices	bacon -- diced
1 1/2	cups	fresh okra -- sliced
1	large	onion -- chopped
1 1/2	cups	uncooked long-grain rice
1/2	teaspoon	salt
1/4	teaspoon	pepper
2	cups	water

COOK bacon in a large skillet until crisp; remove bacon, reserving 2 tablespoons drippings in skillet. SAUTE okra, onion, and bell pepper in hot drippings over medium-high heat 5 minutes or until tender. Stir in rice and next 3 ingredients (salt through water); bring to a boil. Cover, reduce heat, and simmer 20 minutes or until water is absorbed and rice is tender. Remove from heat; stir in bacon. Let stand 5 minutes.