

GRANDMA'S RICE DISH

- 1 pound ground beef
- 1 small onion chopped
- 1/2 cup chopped green pepper
- 2 cups cooked rice
- 1 can diced tomatoes (Rotel can be used if you like it a little spicy)
- 1 can (2-1/4 oz) sliced black olives
- 1 can (11oz) whole kernel corn--drained
- 6 bacon strips, cooked and crumbled
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 2 tsp Cumin
- 1 tsp salt
- 1-1/2 cups (6 oz) shredded cheddar cheese (divided)
- 1/2 cup dry bread crumbs
- 1 tablespoon butter or margarine melted



In a skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the rice tomatoes, corn, olives, bacon, chili powder, cumin, garlic powder and salt. Bring to a boil; remove from heat. Add 1 cup of cheese. Stir until melted.

Transfer to a greased 11 x 7 x2 baking dish. Sprinkle with remaining cheese. Toss bread crumbs with butter sprinkle over cheese. Bake, uncovered at 350 degrees for 15-20 min or until cheese is melted