

Rice Medley - a name given to it by my mother-in-law with whom the recipe originates

Chop 12-16 oz. of bacon (apple-smoked and peppered tastes really good!). Put in large, non-stick skillet on medium heat and cook. While it's cooking, chop one large onion into a small dice, and add it to the bacon. If there's an inordinate amount of bacon grease, you can drain it, but it's not absolutely necessary. The choice to drain might be made according to how much time you have and how hungry the troops are. After the onion turns limp, add 3-4 cups of cooked rice. Stir it around to mix the bacon and onion into it, then drizzle soy sauce over it (according to taste) and stir to mix well. Open a bag of frozen peas and pour into the pan. They will cook just enough as you mix it together. Turn the heat off. In a separate small skillet, scramble two eggs and break them up small as they cook. Add the eggs to the rice mixture and you are ready to serve it up! It's kind of like Fried Rice . . . sort of.

