

# Bom-Boms Spanish Rice

*Mrs James Davis*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*4 level teaspoons rice  
3 tablespoons butter  
1/2 cup (or more) grated  
sharp cheese  
2 to 3 tablespoons green  
pepper, diced  
1 tablespoon sugar  
1 cup boiling water  
2 cups stewed tomatoes  
3 tablespoons onion,  
chopped  
3/4 teaspoon salt  
pepper*

Preheat the oven to 325 degrees (slow oven).

Wash the rice in a sieve.

In a bowl, mix the rice, butter, cheese, green pepper, sugar, water, stewed tomatoes, onion, salt and pepper. Mix well.

Turn the mixture into a casserole dish.

Bake about two hours until the rice is soft.

Stir occasionally.

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Per Serving (excluding unknown items): 3273 Calories; 41g Fat (11.3% calories from fat); 60g Protein; 657g Carbohydrate; 20g Dietary Fiber; 93mg Cholesterol; 2133mg Sodium. Exchanges: 38 1/2 Grain(Starch); 9 Vegetable; 7 Fat; 1 Other Carbohydrates.