

Lowcountry Gullah Crab Rice

From the sea coast of the Lowcountry

2 cups White Long Grain Rice, rinsed
3 1/2 cups Water
2 Tbs Butter

4-6 strips of Bacon
4 Tbs Butter
1 Medium Green Bell Pepper, thinly chopped
1 Small Sweet Onion, minced
2-3 stalk of Celery, thinly sliced
8oz claw Crab Meat
1/2 Tbs Granulated Garlic Powder
1 tsp powder chicken bouillon
1/2 cup water
salt & pepper to taste
1/2 Tbs Cajun seasoning
1/4 tsp Cayenne Pepper



Add the rice in a pot with water, 2 Tbs butter and a pinch of salt & pepper. Bring to a boil, stir, cover. Reduce the heat to low and let simmer for 20-22 minutes or until all the water evaporates and the rice is done. Or cook the rice in a rice cooker per instructions.

In a large pan cook the bacon until crispy. Remove the bacon and crumble for later use. Add 4 Tbs of butter to the bacon grease. After the grease and butter combination has returned to high heat, add the celery, peppers and onions, and the bay leaf, season with a pinch of salt & pepper and cook until soft & translucent on medium heat, stirring to prevent burning, about 8-10 minutes.

Add crab meat to the pan and season with Cajun seasoning and cayenne pepper, and garlic powder. Cook for 5 minutes, stirring occasionally. Add the clove of garlic using a micro-plane

Add the powdered chicken bouillon and stir to coat. Add the water to the pan, stir and bring back to a boil; let liquid reduce by half.

Add in the cooked rice, stir to incorporate everything together and cook for about 5 additional minutes and you're all done.

Plate and Enjoy!