

Texas Pecan Rice: Rich, Savory & Hearty Side Dish

Get ready to experience a side dish that's so flavorful, it could almost be a main! This



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

- 1/2 cup unsalted butter, cubed
- 1-1/2 cups sliced fresh mushrooms (cremini or button)
- 3 green onions, sliced
- 2 cups uncooked long grain brown rice
- 1 garlic clove, minced
- 1-1/2 cups chopped pecans, toasted (plus extra halves for optional garnish)
- 1/2 teaspoon salt
- 1/2 teaspoon dried thyme
- 1/2 teaspoon pepper
- 1/4 teaspoon ground cumin
- 3 cans (10-1/2 ounces each) condensed beef consomme, undiluted
- 2-1/4 cups water
- 5 bacon strips, cooked and crumbled
- Toasted pecan halves, optional (for garnish)

Swaps and Notes:

Unsalted Butter: Allows you to control the saltiness.

Fresh Mushrooms: Cremini (baby bella) mushrooms offer a deeper, earthier flavor. White button mushrooms also work.

Green Onions: Add a mild oniony flavor and freshness.

Uncooked Long Grain Brown Rice: Brown rice is preferred for its nutty flavor and hearty texture,

which stands up well to the rich ingredients. White long-grain rice can be used, but cooking time and liquid amount may need slight adjustment.

Garlic: Freshly minced garlic provides the best aroma.

Chopped Pecans: Toasting the pecans before adding them is crucial! It significantly enhances their nutty flavor. You can do this in a dry skillet over medium heat for 5-7 minutes, stirring often, or on a baking sheet in a 350°F oven for 8-10 minutes. Walnuts can be a substitute.

Dried Thyme, Pepper, Cumin: These spices add warmth and depth to the rice. Adjust to your taste.

Condensed Beef Consomme: This is key for the rich, concentrated beef flavor. Do not use regular beef broth unless specified, as the flavor will be less intense.

Bacon Strips: Cook until very crispy for texture and flavor.

Toasted Pecan Halves (Garnish): Adds a beautiful visual touch and extra crunch.

DIRECTIONS

1. Let's get this rich and flavorful : Texas Pecan Rice baking!
2. Prepare : Aromatics & Rice: Preheat your oven to 400°F (200°C). In a large Dutch oven (or any large, oven-safe pot with a tight-fitting lid), heat the 1/2 cup of cubed unsalted butter over medium-high heat. Once melted, add the sliced fresh mushrooms and sliced green onions. Cook and stir until they are tender, about 3-5 minutes. Add the 2 cups of uncooked long grain brown rice and the 1 minced garlic clove to the Dutch oven. Cook and stir for 3 minutes, allowing the rice to lightly toast and absorb the buttery flavors.
3. Add : Seasonings & Liquids: Stir in the 1-1/2 cups of chopped toasted pecans, 1/2 teaspoon salt, 1/2 teaspoon dried thyme, 1/2 teaspoon pepper, and 1/4 teaspoon ground cumin. Mix well to combine all the seasonings with the rice and vegetables. Pour in the 3 cans (10-1/2 ounces each) of undiluted condensed beef consomme and 2-1/4 cups of water. Stir well to combine all liquids and ensure the rice is submerged. Bring the mixture to a rolling boil over medium-high heat on the stovetop.
4. Bake: Once boiling, immediately cover the Dutch oven tightly with its lid. Transfer the Dutch oven to the preheated oven. Bake until the liquid is completely absorbed and the rice is tender. This will take about 1 hour to 1 hour 15 minutes. Cooking time can vary slightly depending on your oven and the type of brown rice.
5. Finish & : Serve: Once baked, remove the Dutch oven from the oven. Let the rice rest, covered, for 5-10 minutes to allow any remaining steam to absorb. Fluff

the rice gently with a fork. Transfer the Texas Pecan Rice to a serving bowl. Top generously with the crumbled cooked bacon strips. If desired, garnish with additional toasted pecan halves for extra visual appeal and crunch.

SWAPS & NOTES

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Fresh Mushrooms: Cremini (baby bella) mushrooms offer a deeper, earthier flavor.

Green Onions: Add a mild oniony flavor and freshness.

Uncooked Long Grain Brown Rice: Brown rice is preferred for its nutty flavor and hearty texture, which stands up well to the rich ingredients.

TIPS FOR SUCCESS

Toast Pecans: This step is crucial for enhancing the nutty flavor of the pecans.

Do it in a dry skillet or a separate small baking sheet before adding them to the rice.

Don't Skimp on Consommé: The condensed beef consommé provides a much deeper, richer beef flavor than regular broth.

Long-Grain Brown Rice: Stick to long-grain brown rice for the best texture and absorption.

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