

Danny Evins' Risi e Bisi



Danny Evins should be a familiar name to local residents of my hometown since he founded Cracker Barrel Old Country Store nearly 40 years ago. Danny's daughter Betsy and I were friends in high school and college. We were both brides' maids in each other's wedding. Although we don't see each other much any more – I still use several Evins' family recipes. This is Danny's recipe for Risi e Bisi – or rice and peas. His recipe calls for chopped ham, but you could omit the ham for a lighter meal, or add some thick sliced prosciutto. This dish is a complete meal by itself and is the perfect way to use up all that leftover holiday ham.

- 5 cups chicken stock
- 4 Tablespoons butter
- ½ cup chopped onion
- 2 cups fresh green frozen peas
- 1 ½ cups plain white raw rice
- 1 cup cooked diced smoked ham
- 2 more Tablespoons soft butter
- Parmesan Cheese

Boil chicken stock then reduce to a simmer.

In large skillet or pot sauté the 4 Tablespoons butter and onion. Add peas, rice, and diced ham and stir. When rice grains turn opaque, add 2 cups simmering chicken stock. Cook uncovered for 5 minutes. Repeat this process until all chicken stock has been add to the rice mixture. Serve hot with butter and Parmesan cheese.