

# Spanish Rice Bibs Style

This recipe makes a little more than 1 Medium Tray\*

[John in Bibs: Spanish Rice Bibs Style and Freeze Dried Ep253](#)

## Ingredients:

2 C Water  
2 C Long Grain White Rice Rinsed and drained  
1 16 oz Pace Chunky Salsa Medium Heat



## Directions:

1. Place all ingredients in your electric pressure cooker, and cook on High Pressure for 3 minutes.
2. Let it naturally release for 10 minutes.
3. Spread onto lined Freeze Dryer tray.
4. Freeze Solid and then Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My cycle time was about 36 hours in a mixed load (Rice and Chicken), in a Medium Freeze Dryer

**Rehydration:** Add some boiling water, stir, let sit for 2 minutes, stir some more, add more water if needed, let sit for another 2 minutes.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray