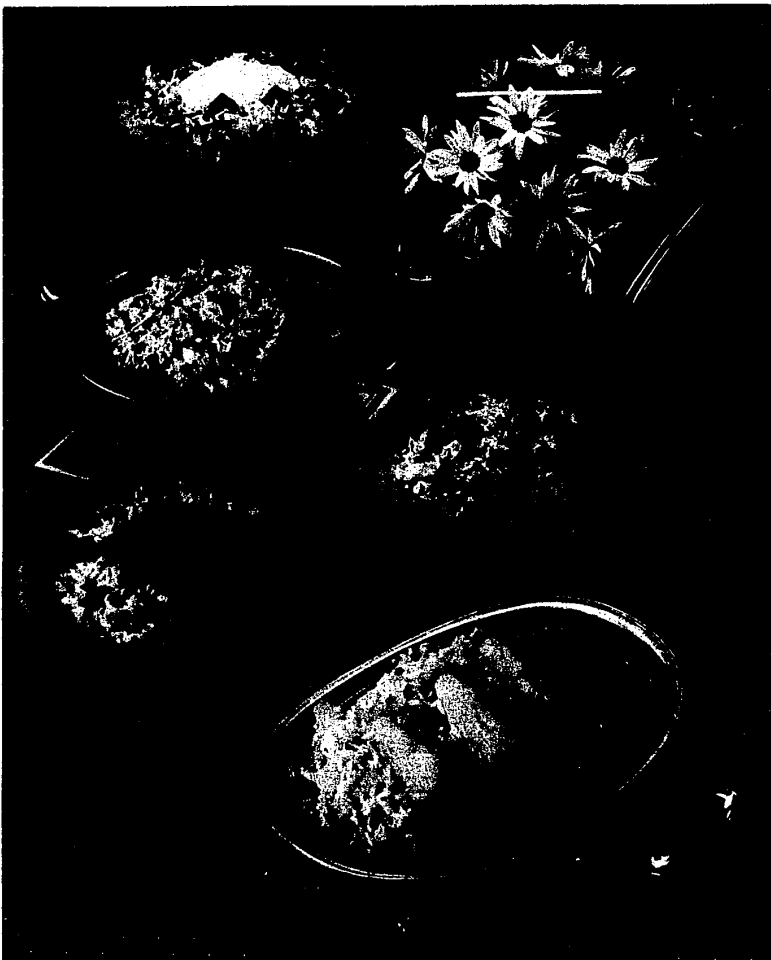


RICE...Plain & Fancy

RICE

can be served in many ways

Cook rice in broth... add sauteed vegetables, diced fruits, and/or herbs and spices... serve topped with sliced olives, chopped nuts, flaked coconut... and in no time at all you will have an accompaniment suitable for steak, fish, or chicken.



Parisienne Rice Salad

- 3 cups cooked rice, cooled
- 10 cherry tomatoes, quartered (about 1 cup)
- 3/4 cup thinly sliced celery
- 1/2 medium cucumber, seeded, and sliced
- 1/4 cup thinly sliced green onions, including tops
- 1 cup mayonnaise
- 2 tablespoons milk
- 1/2 teaspoon each basil leaves, crushed, and salt
- 1/4 teaspoon seasoned pepper

Combine rice and vegetables; toss lightly. Blend remaining ingredients. Place rice mixture in lettuce-lined bowl. Spoon dressing on top. Makes 6 servings.

New Delhi Rice

- 1/2 cup chopped onions
- 1 tablespoon butter or margarine
- 1 teaspoon salt
- 1/2 teaspoon curry powder
- 1/8 teaspoon ground black pepper
- 1-1/4 cups chicken broth
- 1 cup orange juice
- 1 cup uncooked rice
- 1/2 cup raisins
- 1/3 cup slivered almonds, toasted
- 2 tablespoons snipped parsley

In a large skillet cook onions in butter seasoned with salt, curry powder and pepper. Add broth, juice, rice, and raisins; bring to a boil. Reduce heat, cover, and simmer 15 to 20 minutes, or until rice is tender and liquid is absorbed. Stir in almonds. Garnish with parsley. Makes 6 servings.

Hot German Rice Salad

- 6 slices bacon, cut in 1/4-inch pieces
- 1/2 cup finely chopped onions
- 1/4 cup cider vinegar
- 3 tablespoons sugar
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 4 cups cooked rice
- 1 small carrot, grated
- 2 tablespoons snipped parsley

In large skillet cook bacon until crisp. Pour off fat; return 2 tablespoons to skillet. Add onions, vinegar, sugar, water, salt, and pepper. Cook until onions are tender. Stir in rice, carrot, and parsley. Heat through, about 5 minutes. Makes 6 to 8 servings.

Herbed Vegetable Rice

- 1/2 cup green onions, including tops
- 1/2 cup chopped celery
- 1 clove garlic, minced
- 2 tablespoons butter or margarine
- 2 cups chicken broth
- 1 cup uncooked rice
- 1 can (4 ounces) sliced mushrooms, drained
- 1/2 teaspoon salt
- 1/4 teaspoon each basil, marjoram, and thyme leaves, crushed
- 1/4 teaspoon ground black pepper
- 1/4 cup pitted ripe olives, sliced

In a large skillet cook onions, celery, and garlic in butter until tender crisp. Stir in broth, rice, mushrooms, and seasonings. Bring to a boil. Reduce heat, cover, and simmer 15 to 20 minutes, or until rice is tender and liquid is absorbed. Garnish with olive slices. Makes 6 servings.

Rice and Pears Rainier

- 1 cup sliced celery
- 1/2 cup sliced green onions, including tops
- 2 tablespoons butter or margarine
- 1/4 cup sherry
- 1 tablespoon mint jelly
- 1/2 teaspoon salt
- 1/8 teaspoon ground turmeric
- 3 cups cooked rice
- 1 can (8-1/2 ounces) pear halves

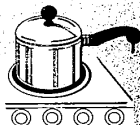
In a large skillet cook celery and onions in butter until tender crisp. Add sherry, jelly, salt, and turmeric; bring to a boil. Drain pears. Slice one pear half into thirds; coarsely chop remaining pears. Stir rice and chopped pears into skillet. Heat through. Serve garnished with pear slices. Makes 6 servings.

RICE is easy to cook

There's no energy wasted in preparing and cooking fluffy rice, perfect with any meal and economical, too... as little as four cents per half-cup serving. Try any of these methods. ALL will give perfect rice everytime.

While there are five basic cooking methods, most packages of rice usually list only one or two. All five methods are described here. And, if you want drier fluffier rice, just use two to four tablespoons less liquid.

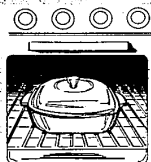
...Just remember 1-1-1. That's 1 cup rice, 1 teaspoon salt, 1 tablespoon butter or margarine. Add liquid and cook for the time specified below:



Top of Range

Directions: Combine all ingredients in a 2 to 3-quart saucepan. Bring to a boil. Stir once or twice. Reduce heat to simmer. Cover with a tight-fitting lid or heavy-duty foil. Begin timing. Cook until rice is tender and liquid is absorbed. Fluff with fork.

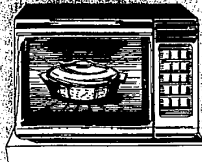
- Regular-cooked**
Liquid: 1-3/4 to 2 cups
Time: 18 minutes
- Parboiled**
Liquid: 2 to 2-1/2 cups
Time: 20 to 25 minutes
- Brown**
Liquid: 2 to 2-1/2 cups
Time: 45 to 60 minutes



Oven

Directions: Combine all ingredients in a shallow oven-proof dish. Stir once or twice. Cover with a tight-fitting lid or heavy-duty foil. Bake at 350° until rice is tender and liquid is absorbed. Fluff with fork.

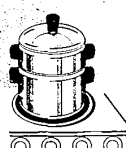
- Regular-cooked**
Liquid: 1-3/4 to 2 cups boiling liquid
Time: 35 to 40 minutes
- Parboiled**
Liquid: 2 to 2-1/2 cups boiling liquid
Time: 35 to 40 minutes
- Brown**
Liquid: 2 to 2-1/2 cups boiling liquid
Time: 55 to 60 minutes



Microwave

Directions: Combine all ingredients in a deep 8 x 8 x 4-inch glass dish. Cover. Cook on HIGH (maximum power) to 50%. Cook until rice is tender and liquid is absorbed. Fluff with fork.

- Regular-cooked**
Liquid: 1-3/4 cups
Time: 10 to 12 minutes (power 5 to 8)
- Parboiled**
Liquid: 2 to 2-1/2 cups
Time: 12 to 14 minutes (power 5 to 8)
- Brown**
Liquid: 2 to 2-1/2 cups
Time: 15 to 17 minutes (power 5 to 8)



Range-Top Steamer

Directions: Combine all ingredients in top of cooker. Pour water in bottom of cooker. Cover; bring to a boil. Begin timing. Cook until rice is tender and liquid is absorbed. Fluff with fork.

- Regular-cooked**
Liquid: 1-1/2 to 1-3/4 cups
Time: 18 minutes
- Parboiled**
Liquid: 2 to 2-1/4 cups
Time: 20 to 25 minutes
- Brown**
Liquid: 1-3/4 to 2-1/4 cups
Time: 45 to 50 minutes



Electric Steamer

Directions: Follow individual manufacturer's directions.

- Regular-cooked**
Liquid: 1-1/2 to 1-3/4 cups
Time: Automatic shut off
- Parboiled**
Liquid: 1-3/4 to 2-1/4 cups
Time: Automatic shut off
- Brown**
Liquid: 1-3/4 to 2-1/4 cups
Time: Automatic shut off