

GREEN RICE CASSEROLE

2 egg yolks	1½ tablesps. chopped onion
1½ cups BOILED RICE	¾ cup chopped parsley
¾ cup grated sharp cheese	½ teasp. salt
3 tablesps. melted butter	2 egg whites

1. Beat egg yolks; combine with next six ingredients.
2. Beat egg whites stiff; fold in.
3. Bake in 1-qt. casserole in moderate oven (350°) 25-min.
This recipe is dry but not too dry if served at once.
If a more moist rice is desired add ½ cup milk or consomme to the rice before baking.

4 servings

★ CURRIED RICE

1½ tablesp. shortening	¾ cup rice
1 teasp. minced onion	1 teasp. salt
1 tablesp. curry powder	⅛ teasp. pepper
2 cups boiling water	

1. Melt fat in skillet over low heat; add onion; cook until yellow.
2. Add curry powder; add rice; stir until well mixed.
3. Add seasonings and water; cover; boil rapidly 5 min.
4. Cook slowly until rice is tender and sauce absorbed, 45 min.

4 servings

SAVORY RICE

2 tablesps. bacon fat	¼ cup chopped celery
1 tablesp. chopped onion	1 teasp. salt
¼ cup chopped green pepper	3 cups BOILED RICE
2 tablesps. chopped pimiento	2 cups CHEESE SAUCE

1. Melt fat in skillet.
2. Add onion, green pepper, pimiento, celery; cook 2 min.
3. Add salt and rice; heat thoroughly.
Serve on hot platter; cover with CHEESE SAUCE.

4 servings