

Versatile Rice Appears in **Every Course**

The Orientals use rice in every meal, and many Americans serve it very frequently, because it is a versatile cereal, suitable for every meal and every course.

For instance, you can use it as an accompaniment for meat or chicken, as a salad or as des-

Here is a recipe for a delicious but easy chicken or meat accom-paniment. Snowy white hot rice is topped with a mixture of toasted eoconut, almond slivers and onions which are cooked tender in butter or margarine. Chopped hard-cooked eggs are sprinkled over the top. The eggs make a tempting vellow and white con trast to the browned almonds and coconut. The recipe is an example of how surprisingly tasty an unusual combination can be. Here, the flavors go together as if they'd always belonged. The dish can be a "quicky" for the onions can be cooked ahead of time and the almonds and coconut toasted and ready for re-heating at the last minute.

Hawaiian Almond-Coconut Rice 14 cup slivered almonds 32 cup firmly packed coconut 1 cup uncooked white rice

2 cups water 1 teaspoon salt

14 cup margarine or butter 1 cup shopped onions

2 hard-cooked eggs, chopped Toast the almonds and coco-nut by placing them on separate pans in a pre-heated 350 deg oven. Stir occasionally. Leave until a golden brown. The coco-nut will take about 10 minutes and the almonds about 15 min-

Put the rice, water and salt in a 2-quart saucepan Bring to a vigorous boil. Turn the heat as low as possible. Cover and leave of this low heat 14 minutes. While the rice cooks, melt the butter or margarine in a saucepan. Add the onion and cook, stirring occasionally, until the on ions become tender and yellow Stir in the almonds and coconut. Allow to heat until very hot.

After the rice cooks, remove the saucepan from the heat but leave the lid on until ready to serve, at least 10 minutes. Pour the hot rice into a vegetable dish and pour the onion almond mixture over the rice. Sprinkle with the chopped eggs. If desired, the rice may be shaped into mounds or timbales and then covered with the onion-almond mixture. This recipe makes 6 servings.

Pimiento cheese has come to he an American favorite. This recipe uses both pimientos and yellow cheese for a delicious and hearty salad - especially good with cold cuts hot dogs or hamburgers. The red, yellow, white green color combination makes the salad ever so tempting looking. Warm white rice is seasoned with French dressing, then mixed with chopped red pimien tos and green olives. It's impor-tant for the rice to be warm because then it takes up more of the tangy flavors. Before the rice cools completely, tiny cubes of vellow cheese are gently stirred in. Sharp cheese may be used, &

Pimiento Cheese-Olive Salad 1 cup uncooked white rice 2 cups water

2 teaspoons salt 1_n teaspoon black pepper 3 whole canned punicates. chopped

h cup chopped green olives 3 tablespoons French dressing 34 pound of 14-inch cubes 11 cupi processed American cheese or use sharp cheese,

If desired Salad greens Put the rice, water, salt and black pepper in a 2-quart sauce-

pan Bring to a vigorous boil Turn the heat as low as possible, Cover with a lid and leave over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. After heat heatentaoin etaoi After the rice cooks, stir in

the pimientos, green olives and French dressing Allow to cool. Before the rice mixture is completely cool, gently stir in the cheese cubes. Cover and store in the refrigerator until time to serve. Serve on salad greens. This recipe makes 6 servings.

ALL READY

Frozen potato patties can be quickly prepared as an accompaniment to fish, steak or chops,

GARNISHES

Bits of salt pork, cooked crisp, makes a delicious garnish for frozen fish chowder. Gives it a omemade taste!







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