

Meringue Ring with Rice Provides Unusual Dessert

Here is a dessert which is a "Just Out of This World One." A crispy, feather light meringue ring is filled with a delicious peppermint rice. And surprise—this creamy rice filling can be colored either a luscious pink or a tempting green—as the occasion indicates.

Not only is the eating of this Rice and Meringue Dessert delightful, but the hurried hostess will be delighted that such a gala dessert is so very, very easy and simple to make. After the egg whites are beaten the oven takes over the job of creating the meringue. The filling is a quick creation and the result is a dessert which is truly a dazler and will become a party standby as well as a family dessert favorite.

Rice-Meringue Dessert

4 egg whites
1 cup extra fine beet or cane sugar
Pinch of Salt
1/2 teaspoon cream of tartar
1 teaspoon vanilla
Ingredients for pink filling:
1 cup finely crushed peppermint candy
1/2 cup milk
3 cups hot cooked rice
1/2 pint chilled whipping cream
Shavings of unsweetened chocolate
Ingredients for alternate filling (green in color):
3 cups hot cooked rice
1/2 cup beet or cane sugar
1/2 cup milk
Green food coloring
1/2 pint chilled whipping cream
Peppermint flavoring
Shavings of unsweetened chocolate

To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover the saucepan with a lid. Do not remove lid nor stir rice while it is cooking. Leave saucepan over this low heat for 14 minutes. After the rice has cooked remove saucepan from heat—but keep the lid on until the rice is to be served.

Method: Draw a circle 9 inches in diameter on brown wrapping paper. Place paper on a cookie sheet. Or sprinkle a cookie sheet with flour and retrace the circle in the flour.

To make the meringue: Beat egg whites until foamy. Add 1/4 of the sugar the salt cream of tartar and vanilla. Continue beating and gradually add the rest of the sugar. Beat until the egg whites are smooth, shiny and hold their shape. Spoon the meringue around the inside edge of the circle drawn on the paper, building up a fence about 3 inches high. Bake in a 250 degree F. oven for 1 1/2 hours. The meringue should be dried out rather than baked.

To make the pink rice filling—Crush the candy easily by folding a clean dish towel over the candy and pounding with some unbreakable object, until the candy is crushed. Heat the candy in the milk, over a low heat, until the candy dissolves. Add the rice and mix thoroughly. Cover and chill the rice mixture. A short while before serving, whip the cream. Fold the rice into the whipped cream.

To serve, place the meringue ring on a serving plate and fill the center with the rice mixture. Sprinkle the chocolate shavings over the top of the rice. This recipe makes 10 servings.

To make the green filling—Add the sugar to the hot cooked rice and mix thoroughly. The rice must be hot in order to dissolve the sugar. Add the

Lamburgers Vary Meat Offerings

Shoulder lamb is plentiful, low priced. Have meat man grind it twice and surprise the family with this different member of the burger family.

Lamburgers

1 1/2 pounds shoulder lamb, ground twice
1 cup soft bread crumbs
1 tablespoon minced onion salt and pepper
2 teaspoons favorite meat sauce
2 tablespoons butter or margarine
1/4 cup currant jelly
Combine all ingredients except butter and jelly. Shape into six patties. Heat butter or margarine in skillet and brown patties on both sides. Add jelly, cover and cook over low heat for 15 minutes.

This Is Delicious Chocolate Frosting

So good to look at when it is spread between layers of delicate white cake... so extra good to eat when teamed with chocolate cake... we mean this special kind of chocolate frosting that's delicate and at the same time very rich in flavor. To have it perfect every time be sure that the melted chocolate is quite cool and that you fold it gently into the ready-to-spread-on frosting.

Fluffy Chocolate Frosting
2 cups beet or cane sugar
1/4 teaspoon salt
1/4 teaspoon cream of tartar
1/2 cup hot water
2 egg whites
1 one-oz cake unsweetened chocolate, melted and cooled
1/2 cup coarsely chopped nut-

meats
In a 1 1/4 qt. saucepan, combine sugar, salt, cream of tartar and water, stirring until sugar is dissolved. Cover pan and cook 5 minutes; uncover and boil syrup, without stirring, to firm ball stage (244 F.) or a 6 to 8-inch thread. Remove from heat.

In a wide-topped bowl (you'll need room for beating and cooling) beat egg whites until frothy using an electric or rotary beater. Start adding syrup in a pencil-round stream, beating constantly.

In about 5 minutes, when frosting starts to thicken, remove beater. With a spoon, beat a few minutes more or until frosting is thick enough to spread. Fold in cooled, melted

Rice and Fish Casserole Tops

This rice and fish eating treat is sea faring enough to win against any storm of protests from finicky eaters. In fact, the ship's log will record that second servings were the order of the day.

Rice-Fish Casserole

Ingredients:
1 1/2 pounds fresh or frozen fish filets (sole, halibut, haddock or others)
1 cup uncooked rice
1 10 1/2-ounce can condensed cream of celery soup
1 1/2 cups grated American

chocolate gently.
Spread between layers, then on sides and top of cake layers (8 or 9-inch.)
Sprinkle nutmeals over top.

cheese
1 teaspoon salt
3/4 cups water

Method: If fish filets are frozen, allow about a day in which they can thaw slowly in the refrigerator; or allow about 2 hours at room temperature. In a shallow baking-serving dish, mix the rice, celery soup, 1/2 cup of the cheese, salt and water. Bake in a 350 degree F. oven for 20 minutes. Remove from the oven and lay the thawed fish filets over the top of the rice and liquid mixture. Sprinkle the rest of the cheese over the top of the casserole. Return to the 350 degree F. oven and bake for 30 minutes or until the rice is tender and the top of the casserole browned and bubbling. Serve immediately.

This recipe makes 8 servings.

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