

To cook rice: for 1 cup cooked rice use $\frac{1}{3}$ cup rice to $2\frac{2}{3}$ cups boiling water and 1 teaspoon salt. Boil rapidly, uncovered, 15 to 20 min., or until a kernel is entirely soft when pressed between the fingers. Drain; rinse with hot water.

To save minutes in rice cookery use packaged pre-cooked rice, following directions on package for amount and time.

Scrumptious Chicken on Rice

45 MIN.

- 1 fryer-broiler chicken, 2 to 3 lbs., ready-to-cook weight
- $\frac{1}{3}$ cup cornstarch
- $1\frac{1}{2}$ teaspoons salt
- 2 teaspoons paprika
- $\frac{1}{4}$ cup cooking oil
- 1 No. 2 can pineapple chunks, drained (reserve sirup)
- 1 cup sliced celery
- 1 medium-size green pepper (cleaned and white membrane removed) cut in thin strips
- 2 tablespoons brown sugar
- $2\frac{1}{2}$ tablespoons soy sauce
- 3 cups hot cooked rice
- $\frac{1}{2}$ cup coarsely chopped walnuts
- $\frac{1}{3}$ cup dark, seedless raisins

1. Coat chicken pieces with a mixture of the cornstarch, salt, and paprika. Reserve 1 tablespoon of the cornstarch mixture.
2. Heat the cooking oil in a large heavy skillet over medium heat. Place chicken, skin-side down, in skillet. Turn pieces as necessary. When lightly browned (10 to 15 min.), reduce heat, cover tightly, and cook 10 to 20 min., or until almost fork-tender.
3. Add pineapple, celery, and green pepper, slipping them under the chicken. Cover and cook 5 min.
4. Mix together the reserved 1 tablespoon of cornstarch mixture, $\frac{1}{4}$ cup reserved pineapple sirup, the brown sugar, and soy sauce. Pour over chicken. Cover; continue cooking 10 min.
5. Lightly toss the hot cooked rice with the walnuts and raisins. Serve with the chicken.

4 servings

Spicy Rice Pudding

28 MIN.



- 2 cups milk
- 1 cup cooked rice
- $\frac{2}{3}$ cup sugar
- 1 tablespoon flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground mace
- 3 egg yolks, slightly beaten
- $\frac{1}{2}$ cup golden raisins
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon vanilla extract

1. Scald $1\frac{1}{2}$ cups of the milk in the top of a double boiler over simmering water (just until a thin film appears).
2. Mix together in a bowl the sugar, flour, salt, and mace. Add the remaining $\frac{1}{2}$ cup milk gradually, blending in.
3. Add the scalded milk gradually, stirring constantly. Pour mixture into double-boiler top and set over direct heat. Stirring gently and constantly, bring rapidly to boiling and cook 2 min.
4. Set over simmering water. Cover and

cook 5 to 7 min., stirring occasionally.

5. Vigorously stir about 3 tablespoons of the hot mixture into the egg yolks; immediately blend into mixture in double-boiler. Cook over simmering water 3 to 5 min., stirring slowly and constantly to keep mixture cooking evenly.

6. Remove from heat. Fluff rice with a fork and stir into hot mixture. Stir in the raisins, butter, and vanilla extract. Cover and set pudding aside to cool slightly, stirring occasionally. Serve in sherbet glasses.

6 servings

Chocolate Rice Pudding

Follow recipe for Spicy Rice Pudding. Add 2 sq. (2 oz.) unsweetened chocolate to milk. Set over simmering water and heat until milk is scalded and chocolate is melted. Substitute for the mace, $\frac{1}{8}$ teaspoon ground cinnamon and $\frac{1}{8}$ teaspoon ground cloves. Omit raisins.



RICE

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HOT DOG RECIPE CONTEST

Your original HOT DOG recipe may win \$100 cash! The versatile all-American HOT DOG has been popular so long that we may overlook its modern appeal as a time-and trouble-saving "convenience food."

Our new HOT DOG RECIPE CONTEST is open to all Family Weekly readers and is not limited to a single kind of dish. Your entries may feature HOT DOGS in appetizers, soups, salads, sandwiches, or casseroles, for example. Perhaps you've cleverly combined sliced HOT DOGS with a pancake mix, or with some of the favorite "convenience foods."

Entries must be mailed on or before May 3, 1958 to FAMILY WEEKLY RECIPES, 153 N. Michigan Ave., Chicago 1, Ill.

FIRST PRIZE of \$100.00 will be awarded for the best-of-all recipe to be published in the July 6th issue of Family Weekly in the first week of NATIONAL HOT DOG MONTH. In addition, \$10.00 will be awarded for each HOT DOG RECIPE we select for publication. All entries become the property of Family Weekly, and the decision of the Contest judges is final.

Ham 'n' Egg Rice Scramble

19 MIN.

- $1\frac{1}{2}$ cups hot cooked rice
- 1 tablespoon butter
- $1\frac{1}{2}$ cups ground cooked ham
- $\frac{3}{4}$ cup (about 1 large) chopped onion
- 2 tablespoons butter
- 3 eggs, slightly beaten

1. Lightly toss together 1 tablespoon butter and rice. Set aside to keep warm.
2. Heat 2 tablespoons butter in a large skillet over low heat. Add onion and cook

until onion is transparent, occasionally moving and turning with a spoon.

3. Add ham and cook until ham is thoroughly heated, occasionally moving and turning mixture with a spoon. Remove from heat.

4. Add slightly beaten eggs all at one time and blend well. Return skillet to heat. As soon as eggs are cooked (1 to 2 min.), remove mixture from heat. Add the cooked rice, blending in thoroughly. Serve immediately.

4 to 6 servings