

PRESENTING

Packaged Foods

Delicious dishes with a minimum of effort—and in a hurry

Swiss Rice Ring

To intensify the sweet, subtle flavor of Swiss cheese in this rice ring, serve with Swiss Cheese Sauce. For a sharper flavor, serve with Cheddar Cheese Sauce. Combine your favorite cooked vegetables with either sauce and fill the center of the ring before serving.

TO PREPARE: 25 MIN. TO HEAT: 10-15 MIN.

- 3 cups hot cooked rice
- 8 oz. (about 2 cups) shredded Swiss cheese
- $\frac{1}{4}$ cup chopped green pepper
- 1 4-oz. can Vienna-style sausages

1. Lightly toss hot rice, cheese, and green pepper together. Gently pack mixture into a buttered $5\frac{1}{2}$ -cup ring mold.
2. Cut sausages lengthwise into halves and insert evenly around outer edge of rice. (See photo.) Cover with aluminum foil.
3. Heat in a 300°F oven 10 to 15 min., or until thoroughly heated. Unmold onto a heated platter. About 6 servings

Cheddar Cheese Sauce

TO PREPARE AND COOK: 20 MIN.

- 3 tablespoons butter
- 3 tablespoons flour
- $\frac{1}{4}$ teaspoon thyme
- $\frac{1}{4}$ teaspoon cayenne pepper
- 2 cups milk
- 3 tablespoons chopped pimiento, drained
- 8 oz. (about 2 cups) shredded Cheddar cheese

1. Heat butter in a 2-qt. saucepan. Blend in a mixture of flour, thyme, and cayenne pepper; heat until mixture bubbles. Remove from heat and add milk gradually, stirring until blended. Return to heat, bring to boiling and cook, stirring constantly, 1 to 2 min. longer. Cool slightly.
2. Add pimiento and cheese all at one time and stir rapidly until cheese is melted. Blend sauce with cooked vegetables. About $2\frac{3}{4}$ cups

Swiss Cheese Sauce

TO PREPARE AND COOK: 20 MIN.

- $1\frac{1}{2}$ tablespoons butter
- $1\frac{1}{2}$ tablespoons flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika
- $\frac{3}{4}$ cup milk
- 3 to 4 oz. Swiss cheese, cut in pieces

1. Heat butter in a saucepan. Blend in a mixture of flour, salt, and paprika; heat until mixture bubbles. Remove from heat and add milk gradually, stirring until blended. Return to heat, bring to boiling and cook, stirring constantly, 1 to 2 min. longer. Cool slightly.
2. Add cheese all at one time and stir rapidly until cheese is melted. About 1 cup

Nutmeg Cake

Mix 2 to $2\frac{1}{2}$ teaspoons ground nutmeg into dry yellow cake mix. Prepare and bake cake according to package directions. When cake has cooled, frost with caramel frosting mix prepared according to package directions.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Served to the family or for a special-occasion luncheon, this Swiss Rice Ring provides an interesting entree.

