

celery leaves. once Return to boil. Cover
 with grated cheese with a tight fitting lid, turn
 This recipe will heat to simmer and cook for
 6 to 7 mounds of rice 14 minutes.

Have your butcher run
 through a tenderizing machine or pound meat with a
 heavy saucer. Be sure to remove bone. Combine flour,
 salt and pepper. Dust meat
 with seasoned flour. Mix together
 cooked rice, sausage and parsley.
 Spread over the meat to within one
 inch of edge. Roll meat up lengthwise.
 Fasten with toothpicks or skewers
 and lace with string.

Melt fat in heavy iron skillet
 or Dutch oven. Brown the meat
 roll well on all sides. Add
 ¼ cup broth, cover pan and
 simmer for one hour and 15
 minutes. When done, remove
 skewers and string. Place
 meat open edge down

on platter. Slice and serve.
 If desired make a gravy with
 drippings from pan. Serves 4.

Rice and pork—
BAKED SPARERIBS WITH RICE DRESSING
 2 cups cooked rice
 2 cups choppel apples
 ½ cup finely chopped onion
 2 tablespoons sugar.
 1 teaspoon salt
 ¼ teaspoon paprika
 4 pounds spareribs, cut in
 two or four pieces
 Salt and pepper to taste
 Glaze

Combine rice, apples, onion,
 sugar, salt and paprika. Toss
 together lightly. Season ribs
 with salt and pepper. Spread
 half with dressing. Cover the
 dressing with remaining ribs.
 Tie the filled

ribs together with string to
 hold in place. Place ribs on
 a rack in a roasting pan.
 Bake at 450 degrees for 15
 minutes. Reduce the heat to
 325 degrees and bake for one
 hour or until tender, basting
 occasionally with drippings
 from pan. Spread Glaze on
 ribs during the last 35 minutes
 of cooking. Makes four
 servings. (1 pound ribs per
 serving as there is little meat
 to spareribs.)

GLAZE
 ½ cup applesauce
 ½ cup honey
 2 tablespoons lemon juice
 Combine above ingredients
 for glaze.

Rice and turkey—
TURKEY & RICE

POMPOMS
 3 cups cooked rice
 2 cups diced turkey (chicken
 or roast pork may be substituted)
 1 cup chopped walnuts
 ¾ cup diced celery
 3 tablespoons minced onion
 1 tablespoon flour
 ½ teaspoon salt
 ½ teaspoon poultry seasoning
 ½ teaspoon pepper
 ½ cup melted butter
 2 eggs, beaten
 1½ cups fine bread crumbs
 3 tablespoons coarse chopped
 walnuts
 1 teaspoon butter
 Combine rice, turkey, walnuts,
 celery, onion, flour, salt,
 poultry seasoning, pepper.
 Add ½ cup melted butter &
 beaten eggs to moisten. Shape
 into 12 two-inch balls. Roll
 in fine bread crumbs. Place
 in greased shallow pan. Bake
 about 30 minutes or until
 crisp. About 10 minutes before
 serving put walnuts in shallow
 pan, dot with 1 teaspoon
 butter, toast in oven, stirring
 once. Serve turkey balls
 with hot turkey gravy or
 cream of chicken soup.
 Garnish with toasted walnuts.
 Makes 6 servings.

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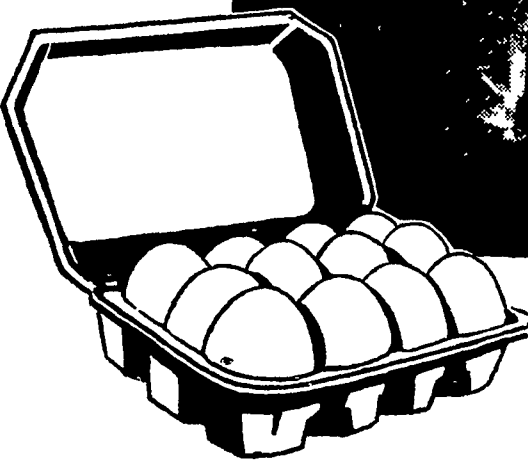
Rice and fish—
MINIATURE CRAB RICE PUFFS
 2 cups cooked crabmeat,
 (Turn to page 9)

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