

## By Mrs. Richard C. Spence

Ever wonder what to serve with meat and salad for dinner? Crispy Vegetable Rice Fritters are a nice change from the usual vegetable and are an excellent way to use Stir in rice,, mixed vegetaleftovers

Well seasoned mixed vege- spoonfuls to make the frittables and cooked rice are ters. Do just a few at a time to deep hot fat, (375 degrees). combined in a seasoned batter and propped into hot fat specially to have extra rice them warm in oven until sauce. Makes 6 servings. ture, stirring until flour is and vegetables at a meal serving time and vegetables at a meal serving time. earlier in the week to serve later in fritters.

You don't need a deep fat fryer or any special equipment for frying tritters Any deep saucepan will do nicely and serve them as snacks be and serve sausage Though a thermometer is handler, you can test the heat of the fat by d.opping in a 1--ca cube of stale bread When it browns in 1 minule, the temperature of the lat should be right for frying Drop batter by table-



The rice fritters can be

- - - washing a series of

fore bedtime, too. **VEGETABLE RICE** FRITTERS  $1\frac{1}{2}$  cups sifted flour 2 teaspoons baking powder 1 teaspoon salt  $\frac{1}{4}$  teaspoon pepper Dash of paprika 2 eggs, beaten 1/2 cup milk 1 cup drained cooked mixed vegetables 1 cup cooked rice

1 teaspoon minced onion Sift together flour, baking powder, salt, pepper and paprika. Add beaten eggs and milk and mix until smooth. bles and minced onion.

and remove from fat with a Cook until golden brown. You can plan slotted spoon to drain. Keep Drain on absorbent paper. egg, milk and shortening or

> Another type of fritter, served plain or with a toma- Smoky Sausage Apple Frit-

> to or cream sauce. If you're ters, will make a delightful a real fritter fan, make lots breakfast entree. Tart chopof Vegetable Rice Fritters ped apple and smoky brown flavor

these fritters to perfection. to 7 minutes per side). Drain SMOKY SAUSAGE - APPLE on absorbent paper. ServeFRITTERS

1<sup>1</sup>/<sub>2</sub> cups sifted enriched flour

- 1 tablespoon sugar 2 teaspoons baking powder
- 1/2 teaspoon salt

apples)

sausage links, thinly sliced morning coffee time. 1 egg, beaten

1/2 cup milk 1 tablespoon melted shortening or oil

Sift together flour, sugar, Drop by tablespoonfuls in- baking powder, and salt. Stir onion, apple, and sausage into flour mixture. Combine well moistened. Drop by spoonsful into deep hot fat (375 degrees) and fry until brown, turning once (about 5

with your favorite syrup and with additional sausage links, if desired. Makes a bout 16-small fritters.

Quick Bismarcks are 1 teaspoon instant minced baking powder version of the onion 1½ cups peeled, finely-chopped apples (2 medium nuts". Make these sugary de licacies, then show off your 4 smoked brown-and-serve skill by serving them at

## QUICK BISMARCKS

5 cups sifted enriched flour 3 tablespoons baking pow.

- der 2 teaspoons salt
- 2 whole eggs

egg, separated

- cup sugar
- 1 cup milk
- 3 tablespoons melted
- shortening or oil

2 teaspoons grated lemon rind

Jelly or jam (about 1/3 cup)





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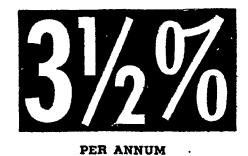
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