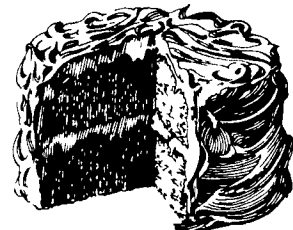


# Home On The Range



## Consider Rice for Springtime Meals

Looking for an alternative to your usual side dishes or an unusual main course? Think rice! It not only makes a delicious ingredient in dishes, but it also serves as a marvelous base for hot dishes or cold salads.

And rice is economical and nutritious, an unbeatable combination!

### HEARTY RICE MEAL

1 lb. hamburger  
salt and pepper to taste  
2 cups green beans  
3 cups water  
1 cup sliced carrots  
3/4 cup uncooked rice  
Brown meat, salt and pepper. Add rest of ingredients, and simmer until vegetables are tender and rice is cooked.

Anna Wenger  
Manheim

The next two recipes come from Betty Biehl

### RICE RAISIN PUDDING

Combine: 2 cups slightly beaten eggs  
2 cups cooked rice  
1 cup evaporated skin milk  
non-caloric liquid sweetener (amount that is equal to 1/2 cup of sugar)  
1/2 cup raisins  
1/2 cup water  
1 teaspoon vanilla  
little salt  
1/2 teaspoon ground cinnamon

Set a 1 1/2 quart baking dish in shallow pan on oven rack. Pour water one-inch deep around dish. Pour pudding in baking dish. Bake at 350 degrees for 45 minutes or until knife inserted off-center come out clean.

### PEANUTTY CARROT AND BROWN RICE SALAD

1 cup peanut butter  
2 tablespoons honey  
4 cups cooked brown rice (1 cup raw)  
2 cups shredded carrots  
little salt  
little pepper  
lettuce leaves

In large bowl, stir together peanut butter and honey. Add rice, carrot, salt, pepper. Stir until well mixed. Chill well. Serve on bed of lettuce. Good with sliced cucumber and tomatoes and melba toast.

### WILD RICE STUFFING

2/3 cup wild rice  
2 cups water  
1/2 teaspoon salt  
6 cups day-old white bread cubes (crusts removed)  
1/2 cup finely chopped onions  
1 teaspoon powdered sage  
1/2 teaspoon salt

1/2 cup melted butter

Rinse rice thoroughly. Bring to boil in saucepan with water and salt. Reduce heat and simmer 30 minutes or until just tender. Combine bread cubes, onion, sage, salt and cooked rice. Add melted butter and toss to mix. Stuff bird lightly in neck and body cavities. Makes enough to stuff an eight to 10-pound bird.

### GOLDEN RICE SALAD

4 1/2 cups hot cooked rice (cooked in chicken broth)  
1/4 cup vegetable oil  
2 tablespoons vinegar  
1 1/2 teaspoons salt  
1/8 teaspoon ground black pepper  
1/2 cup mayonnaise  
2 tablespoon prepared mustard  
1 1/2 cups sliced celery  
1 cup sliced, pitted ripe olives  
1/4 cup chopped dill pickles  
1/4 cup chopped pimientos  
1 small onion, minced.  
2 hard-cooked eggs, diced

Spoon rice into a large mixing bowl. Blend oil, vinegar, salt and pepper; pour over hot rice. Mix well; set aside to cool. Combine mayonnaise and mustard. Stir into rice mixture. Add celery, olives, pickles, pimientos and onion. Mix well. Gently stir in eggs. Chill or serve at room temperature.

### TEXAS RICE AND RED BEANS

2 cups kidney beans  
1/4 pound salt pork  
2 quarts water  
1 small clove garlic, minced  
1 tablespoon chili powder  
1 teaspoon salt  
3 cups cooked rice

Cook beans with salt pork in boiling water until tender. Add garlic, chili powder, and salt to taste. Simmer until gravy is heavy. Add rice; serve.

### RICE MEDLEY

2 tablespoons butter or margarine  
1/2 cup diced celery  
2 cups cooked rice  
1 1/2-ounce can deviled ham  
1 egg, beaten  
1/4 teaspoon salt  
dash of pepper  
1/2 cup cheddar cheese, grated  
crumbled cooked bacon

Melt butter in skillet; saute celery until tender but not brown. Add rice, ham, egg, salt and pepper. Heat thoroughly, stirring constantly. Pour into buttered casserole. Top with cheese and bacon. Place under broiler only until cheese is melted.



Rice, in addition to being a delicious dish on its own, makes a great base for cold salads or hot foods. Here chicken and broccoli rest on a bed of rice.

### WILD RICE AND MUSHROOMS

1 cup canned mushrooms  
1/2 cup butter or margarine  
2 tablespoons flour  
1 cup milk and mushroom liquid  
3 cups cooked wild rice  
1/2 teaspoon salt  
dash of pepper  
buttered crumbs

Brown mushrooms in melted butter. Blend in flour, then milk to make a sauce. Add rice and seasonings. Mix and turn into greased casserole. Top with buttered crumbs. Bake in 375-degree oven until browned.

### CREOLE RICE CAKES

4 slices bacon, chopped  
3 tablespoons minced onions  
3 tablespoons minced green pepper  
1 teaspoon salt  
1/2 teaspoon black pepper  
3 cups cooked rice  
1 cup sifted enriched flour  
1 teaspoon baking powder  
1 to 1 1/2 cups tomato pulp

Saute bacon until crisp. Reserve fat. To the bacon, add rest of ingredients and mix well. Form into small, round, flat cakes. Brown cakes in reserved bacon fat. Serve as a vegetable.

### BAKED CHEESE AND RICE CROQUETTES

1/3 cup mayonnaise  
2 tablespoons flour  
2/3 cup flour  
1 1/2 teaspoons salt  
1/8 teaspoon pepper  
1/4 teaspoon paprika  
1 teaspoon onion juice  
3/4 cup grated cheese  
2 1/2 cups cooked rice  
dry breadcrumbs

In a saucepan, combine mayonnaise and flour. Stir in milk. Cook until thickened. Add seasonings, onion juice, and grated cheese and cook until cheese is melted. Cool. Add cooked rice to cheese sauce and mix thoroughly. Shape into 12 croquettes. Roll in dry breadcrumbs. Let stand in refrigerator for several hours. Place on baking sheet and bake in 400-degree oven for 20 minutes or until well browned. Serve with tomato sauce.



This Golden Rice Salad combines ripe olives, crunchy celery and chipped pickles with hard-cooked eggs for extra protein. The recipe appears in this section. Try it!

## Recipe Topics

March	
31	Desserts for Spring
April	
7	The Best for Breakfast
14	April is Lamb Month!

## Featured Recipe

This week's featured recipe comes from Mim Kauffman. Mim and her husband, Bob, live on a large dairy farm in Rheems, and the Kauffmans recently hosted a luncheon, sponsored by the Pennsylvania Farmers' Association Women's Committee, who entertained the Pennsylvania Women's Legislative Exchange. Read about the luncheon which celebrated

Ag Day on B16 and give Mim's recipe a try!  
**Hawaiian Milk Punch**  
1 1/2 quart vanilla ice cream, softened  
3 cups chilled pineapple juice  
1/3 cup orange juice  
3 teaspoons lemon juice  
4 cups cold milk  
In a mixing bowl, while beating softened ice cream, gradually add fruit juices, then milk. Beat until frothy. Pour into chilled punch bowl.