

### Make It With Rice

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cover and let stand for 5 minutes. Fluff with a fork. Serve immediately. Makes 5 serv-

This dish reheats well. **Dale Smith** 

Lancaster Co. **Dairy Promotion Committee** 

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#### **CHEESY GREEN CHILI RICE**

- 1 large onion, chopped
- 2 tablespoons butter 4 cups hot cooked long grain rice
- cups (16-ounce) sour
- 1 cup small-curd cottage cheese
- ½ teaspoon salt
- 1/8 teaspoon pepper
- cans (4-ounce each) chopped green chilies, drained
- 2 cups (8-ounce) shredded cheddar cheese

In a large skillet, cook onion in butter until tender. Remove from the heat. Stir in

the rice, sour cream, cottage cheese, salt and pepper. Spoon half of the mixture into a greased 11×7×2-inch baking dish. Top with half of the chilies and cheese. Repeat layers. Bake, uncovered, at 375 degrees for 20-25 minutes or until heated through and bubbly. Makes 6-8 servings.

> **Dale Smith** Lancaster Co.

**Dairy Promotion Committee** 

#### **BACON CHEESEBURGER RICE**

- 1 pound ground beef
- 1¼ cups water <sup>2</sup>/<sub>1</sub> cup barbecue sauce
- 1 tablespoon prepared
- mustard 2 teaspoon dried minced onion

- ½ teaspoon pepper
- 2 cups uncooked instant
- 1 cup (4-ounce) shredded cheddar cheese
- 1/2 cup chopped dill pickles
- 5 bacon strips, cooked and crumbled

In a large saucepan over medium heat, cook the beef until no longer pink; drain. Add water, barbecue sauce, mustard, onion and pepper. Bring to a boil; stir in the rice. Sprinkle with cheese. Reduce heat; cover and simmer for 5 minutes. Sprinkle with pickles and bacon. Makes 4-6 servings.

**Dale Smith** Lancaster Co. **Dairy Promotion Committee** 



# FALL ISSUE - SATURDAY, OCT. 11, 2003

## Saturday, October 11

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