

ole
RICE



**Beef and Rice and other things nice:
that's how good little girls make Hash Olé.
With Riceland Rice from America's
sunny Grand Prairie.**

HASH OLÉ

- 1 pound ground beef
- ¼ cup chopped onions
- 1 tablespoon butter or meat drippings
- ½ cup uncooked Riceland Rice
- 2¼ cups water

- 1 beef bouillon cube
- ¼ cup tomato paste
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 teaspoon chili powder

½ pound cheddar cheese, cubed

Brown meat and onions in fat, stirring to break meat apart. Stir in rice, water, bouillon cube and tomato paste. Add seasonings. Heat to boiling; stir well; cover. Lower heat and simmer for 25 minutes. Add cheese cubes and toss lightly. Serve immediately. Makes 6 servings.

There's no rice under the sun like Riceland Rice. 140 days of sun and 140 cool moist nights on America's Grand Prairie give Riceland Rice time to grow to rich, plump, full-grown maturity. No other rice you can buy is grown more slowly, more carefully, more tenderly than Riceland Rice.



Rice is what you make it — and
Riceland makes it good.



RICELAND RICE

Free 32-page recipe book in full color. Write P.O. Box 936-G, Stuttgart, Arkansas 72160. (We cannot mail books without your zip code.)

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