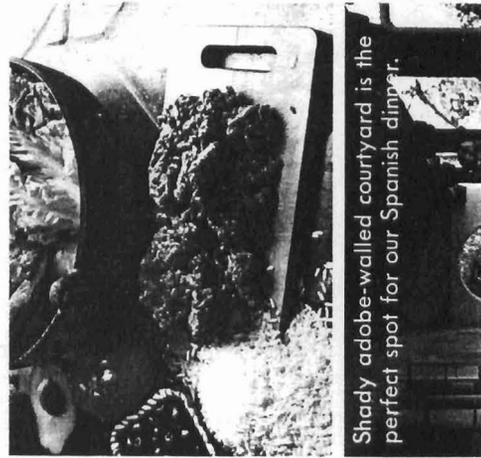


**UNCLE BEN'S QUICK
Rice gets a
big olé
from jaded
winter appetites.**

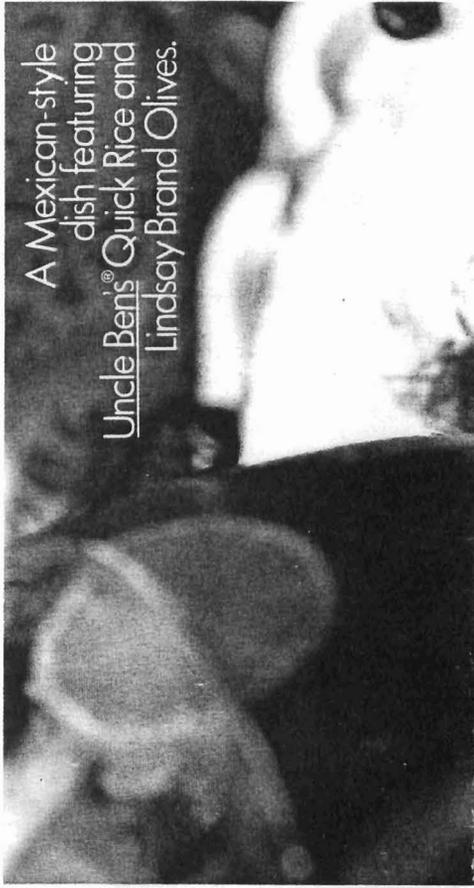
After preparing and eating the rich traditional foods of the Holiday season, most of us are ready for a change of pace. This festive Mexican casserole supplies it. Called *sopa seca*, or "dry soup", in Spanish, it is usually served as a first course in Mexican homes, much as pasta is served at the beginning of an Italian meal.



Shady adobe-walled courtyard is the perfect spot for our Spanish dinner.

Winter Fiesta

A Mexican-style dish featuring Uncle Ben's® Quick Rice and Lindsay Brand Olives.



Our sopa seca, however, is substantial enough to serve as a main course. It's an especially good choice when entertaining Eastern guests because it typifies "Old California" cooking. Convenient UNCLE BEN'S QUICK Rice is an excellent basis for the dish because it's real rice, not instant. It cooks up separate and fluffy in only five minutes, and retains all the flavor of regular long-grain rice.

Pitted Lindsay Brand Ripe Olives lend their own distinctive Western accent to the dish. You leave them whole for eye appeal and texture.

To complete this Mexican menu, add a big green salad, warm corn tortillas with butter, and a frosty pitcher of sangria—easily made with red wine, lime or lemon juice, a splash of soda, and drifted with orange slices and plump whole strawberries.

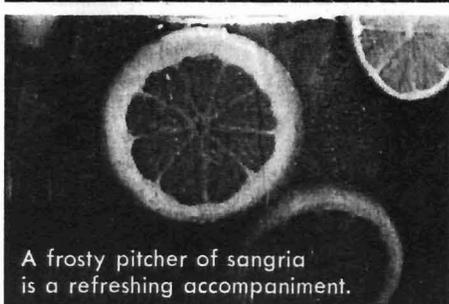
WINTER FIESTA CASSEROLE

- 3 cups UNCLE BEN'S QUICK Rice
- 2 1/4 cups water
- 3/4 tsp. salt
- 1 Tbsp. butter or margarine
- 1 1/2 lbs. ground beef chuck, crumbled
- 1 package (about 1 1/2 oz.) enchilada sauce mix
- 1 large can (15 oz.) tomato sauce with tomato bits
- 1 1/2 cups water
- 1 can (6 oz.) LINDSAY BRAND PITTED MEDIUM-SIZED RIPE OLIVES, drained
- 2 cups shredded jack cheese
- Avocado slices and cilantro (fresh coriander, or Chinese parsley) sprig for garnish, optional

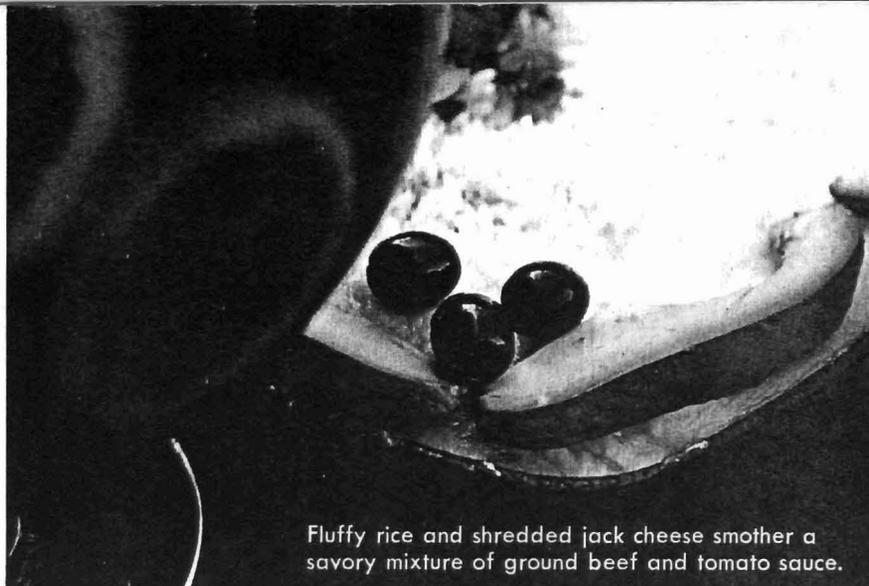
Mix rice, the 2 1/4 cups water, and salt in a sauce pan. Bring to a vigorous boil. Simmer, covered, for about 5 minutes, until liquid is absorbed. Set cooked rice aside.

In a large frying pan heat butter. In it brown ground beef. Spoon off pan drippings. Stir in enchilada sauce mix, tomato sauce, and the 1 1/2 cups water. Bring to a boil, then simmer 10 minutes. Stir in olives, reserving several for garnish. In a buttered, shallow 3-quart casserole, arrange about 1/3 of the cooked rice. Top with about 1/2 of the meat sauce. Cover with 1/3 more rice and remaining sauce. Top with remaining rice. Strew cheese over rice to make about a 2-inch border, leaving center exposed. Bake, uncovered, in a 350° oven for 30 minutes. Garnish with avocados, reserved olives, and cilantro (if available). Makes 6 servings.

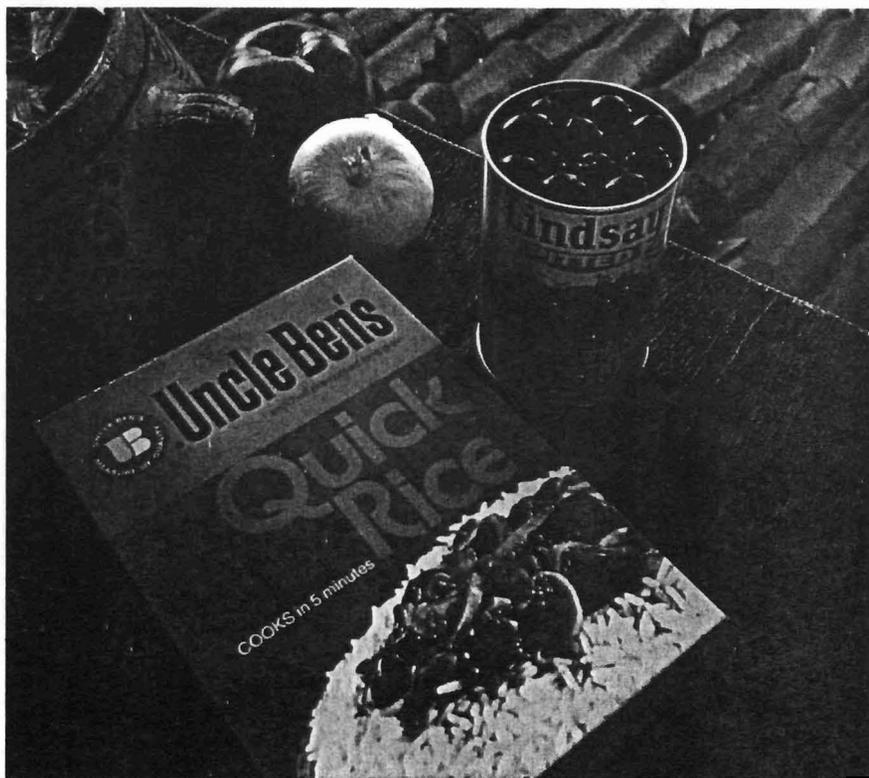
This recipe is included with "UNCLE BEN'S Golden West Recipes." For a free copy of all recipes, send your name, address, and zip code to: Golden West Recipes Box 19480, Houston, Texas 77024.



A frosty pitcher of sangria is a refreshing accompaniment.



Fluffy rice and shredded jack cheese smother a savory mixture of ground beef and tomato sauce.



UNCLE BEN'S Rice keeps the best company in the West.

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