



Rice on the side. A fresh idea every time.

Rice is both delicious and easy to make. By itself, it costs only about 3¢ a serving. And, you can make a different rice side dish every night of the week. From top to bottom in the above photograph, you'll find some examples of simple-to-make dishes you can serve tonight using cooked rice.

• *Sauteed green peppers and green onions tossed with rice* • *Rice mixed with pineapple, raisins and sliced almonds* • *Rice mixed with chives and bacon bits* • *Sauteed green peppers and onions added to rice with chopped tomato* • *Cooked carrots, sauteed mushrooms and celery added to rice.*

Rice takes only about 20 minutes to cook. Just follow the simple directions on the package. And because rice is so satisfying, you can serve smaller portions of meat, cut down your grocery bills and still serve your family the great-tasting, nutritious meals they deserve.

Once you try rice, you'll want to serve it often. Because, when you do, you'll see that going with the grain can make life a little easier for you.



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For more great side dish recipes and ideas, send a self-addressed, stamped envelope to:
Rice Side Dishes, P.O. Box 22800, Houston, Texas 77027.

Twenty Favorites

continued

Filling: In medium saucepan combine condensed milk and chocolate and cook over medium heat until chocolate is melted. Remove from heat; stir in walnuts. Cool to room temperature.

Preheat oven to 350°F. Grease 2 cookie sheets. On a well floured surface roll each ball of dough into a 10x6-inch rectangle. Spread ¼ of the filling lengthwise down the center of each. Fold in thirds over filling. With a metal spatula transfer rolls to cookie sheets, seam side down. Bake 20 minutes or until light brown. Remove to wire racks to cool. Sprinkle each roll with confectioners' sugar and cut into 12 slices. Makes 4 dozen, about 95 calories each.

To store: Place in airtight container. Store at room temperature for up to 3 weeks. Or wrap well; label and date. Freeze up to 3 months.

SWEDISH SPRITZ

You'll need a cookie press for these.

2 cups all-purpose flour
½ teaspoon double-acting baking powder
¼ teaspoon salt
1 cup butter, softened
¾ cup sugar
1 egg
½ teaspoon almond extract or 1 teaspoon vanilla extract
Candied cherries, for garnish

In a small bowl combine flour, baking powder and salt; set aside.

In large mixer bowl with mixer at medium speed, cream butter with sugar until light and fluffy. Beat in egg and flavoring. Add dry ingredients and continue mixing on low speed just until combined. *(Can be prepared ahead to this point. Wrap well and refrigerate up to 1 week. When ready to bake, remove dough from refrigerator and let stand at room temperature to soften, about 20 minutes.)*

Preheat oven to 375°F. Attach desired tip to cookie press; fill press with dough. Press dough onto ungreased cookie sheets, about 2 inches apart. Garnish with candied cherries. Bake 8 to 10 minutes or just until lightly golden around the edges. Remove to wire racks to cool. Repeat with remaining dough. Makes about 6½ dozen, about 45 calories each.

To store: Place in airtight container at room temperature up to 3 weeks. Or wrap well; label and date. Freeze up to 3 months.

CARAMEL HEAVENLIES

So easy, kids can make these in no time.

12 double graham crackers
2 cups (4 oz.) miniature marshmallows
¾ cup butter
¾ cup firmly packed brown sugar
1 teaspoon cinnamon
1 teaspoon vanilla extract
1 cup sliced almonds
1 cup flaked coconut

(continued)