

Hints for Homemakers

by SONDRA REID

Rice Puddings in Variety of Forms

Versatile describes rice to a "T." It is at home in so many dishes and accompanies many more. All nationalities feature it.

Although rice usually enters the picture with meat combinations it is a favorite for numerous puddings. Rice custard loaded with raisins and rice and just enough custard to hold it together was a must in our house as children.



Sondra Reid

Another favorite was Glorified Rice, the combination of rice, marshmallows, pineapple and whipped cream. For many

years this recipe seemed to be "lost" but in recent years has made a comeback and still is a luscious combination.

Cooked rice generally is used in puddings because it makes the preparation time much shorter.

RISKREM (Rice Cream)
 3/4 cup uncooked rice
 1 cup heavy cream
 1/4 cup sugar
 1/2 tsp. vanilla
 1/4 cup blanched almonds, slivered

Cook rice according to directions on package then rinse with cold water and drain well. Whip cream until stiff and gradually add sugar. Fold whipped cream and vanilla into cold rice. Add almonds. Pour lightly into serving dish and refrigerate. Serve plain or with fruit or berry sauce. Makes 6 servings.

GLORIFIED RICE
 9-oz. can crushed pineapple
 2/3 cup instant rice
 2/3 cup water
 1/2 tsp. salt
 1 1/2 cups miniature marshmallows



Cheese Spread Adds Zest to Lamb Chop

A topping of margarine or butter and Parmesan cheese enhances the delicate flavor of lamb.

LAMB CHOPS WITH PARMESAN SPREAD

1/2 cup butter or margarine,
 1/4 cup grated Parmesan cheese
 6 hot broiled lamb chops
 Cream margarine and blend in Parmesan cheese. Serve a spoonful on each lamb chop. Makes 6 servings.

1 banana, diced
 2 tsp. lemon juice
 1 cup heavy cream
 Drain pineapple and reserve syrup. In saucepan, combine rice, water, syrup and salt. Mix just to moisten rice. Bring quickly to boil, cover and simmer 5 min. Remove from heat and let stand 5 min. Add marshmallows, pineapple, banana and lemon juice. Cool. Whip cream and fold into rice mixture. Chill. Makes 8 to 10 servings.

BROWN RICE PUDDING
 2 cups cooked brown rice
 2 eggs, separated
 1 1/2 tsp. grated lemon peel
 3 tbsp. butter or margarine, melted
 3 tbsp. currants
 1/4 tsp. cinnamon
 2 tbsp. rum or sherry
 1/4 cup light brown sugar, packed

Mix rice, egg yolks, lemon peel, melted butter, currants, cinnamon and rum. Beat egg whites until stiff then add sugar, mixing in well. Fold egg whites into rice mixture. Turn into 3-qt. baking dish and set it in a pan of hot water. Bake at 350 deg. for 15 min. then reduce heat

to 325 deg. and bake for 20 min. Serve hot with or without cream. Makes 5 to 6 servings.

BAKED RICE CUSTARD
 2 cups milk
 2 eggs, beaten
 1/4 tsp. salt
 1/2 cup sugar
 1 1/2 cups cooked rice
 3/4 cup chopped dried figs
 1 tsp. vanilla
 1/8 tsp. cinnamon
 Nutmeg

Scald milk. Place eggs in bowl and stir in salt and sugar. Gradually add hot milk. Stir in rice, figs, vanilla and cinnamon. Pour into 6 or 8 individual baking dishes and sprinkle tops with nutmeg. Place baking dishes in shallow pan filled with 1 in. water. Bake at 325 deg. about 1 hr. or until firm. Makes 6 to 8 servings.

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