

Favorite Rice Recipes (Use your Food Storage)

White Rice Bread – Mary Christiansen

- 1 cup warm water (70-80 degrees F.)
- 2 ¼ tsp. active dry yeast *or* 1 ½ tsp. bread machine yeast*
- 1 Tbsp. sugar
- 4 ½ teaspoons softened butter or margarine
- 1 teaspoon salt
- 3 cups bread flour
- 1 cup cooked white rice, cooled

Proof yeast by mixing warm water, yeast, and sugar in 2 cup container for about 10 minutes. Place flour, salt, butter, and proofed yeast mixture in bread machine pan. Select basic bread setting. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Pat rice with paper towels until dry. Just before the final kneading (your machine may audibly signal this), add rice.

Yield: 1 loaf (about 1 ½ lbs.)

* Check label and add yeast according to number of cups flour

Southwestern Chicken and Rice – Lisa Funk

- 4 boneless skinless chicken breasts (cut in pieces if desired)
- 1 cup salsa
- 1 package taco seasoning mix
- 2 cups water
- 2 cups Minute Rice, white uncooked
- 1 cup canned black beans drained
- 1 cup (4 oz) cheddar cheese grated
- Sour cream, diced tomatoes, sliced olives (optional)

Bring chicken, salsa, taco seasoning and water to a boil in a large skillet. Cover and simmer for 10 minutes. Return to boil; stir in rice and beans; sprinkle with cheese; cover and cook on low heat for 5 minutes. Top with sour cream, diced tomatoes, & olives if desired.

Chinese Ham Fried Rice – Mary Christiansen

- 3 cups cold cooked rice
- 1 cup diced cooked ham (or other desired meat)
- ¾ to 1 cup chopped green onions
- 2 eggs, scrambled
- ½ cup fresh bean sprouts, washed & thoroughly drained
(Note: You can use drained canned bean sprouts in a pinch)
- ¼ to ½ cup soy sauce (or to taste)
- salt and pepper (to taste)

Scramble eggs in a large frying pan. Add remaining ingredients and heat through. Serve immediately.

Porcupines – Mary Christiansen

(These meatballs are great served with twice-baked potatoes!)

- 2 lbs. lean ground beef
- 1 onion, chopped fine
- 1 cup milk, *divided*
- ½ cup rice, uncooked
- 2 eggs
- 2 heaping tablespoons flour (to make balls stick together)
- Salt and pepper to taste
- 2 (10 ¾ oz.) cans tomato soup

Thoroughly mix together ground beef, onion, ½ cup milk, rice, eggs, flour, salt and pepper. Form into large 2 to 2 ½ inch meatballs. Stir soup and remaining ½ cup milk together in a large pan. Bring to a boil. Add meatballs and cover. Reduce heat to low and simmer for 2 hours.

Makes about 2 dozen large meatballs. Serves 10-12

Chinese Hamburger Casserole – Mary Christiansen

- 1 lb. ground beef
- 1 medium onion, finely chopped
- 1 (10 ¾ oz.) can cream of mushroom soup, undiluted
- 1 (10 ¾ oz.) can cream of celery soup, undiluted
- 1 (4 oz.) can sliced mushrooms, drained - reserve juice
- 1 (8 oz.) can sliced water chestnuts, slivered, drained - reserve juice
- 1 large rib celery, diced
- Hot water mixed with reserved juices from mushrooms and water chestnuts to make 1 ½ cups
- ½ cup uncooked rice
- 1/8 cup soy sauce
- ¼ tsp. black pepper
- 1 (16 oz.) pkg. frozen Chinese stir-fry vegetables
- 1 can chow mien noodles

Brown ground beef and chopped onion in a large skillet. Drain grease. Add soups. Stir in water/reserved juice mixture. Add uncooked rice, soy sauce, mushrooms, slivered water chestnuts, celery, and black pepper. Pour into a 9x13-inch glass baking pan that has been sprayed with a non-stick coating (Pam). Bake covered for 30 minutes at 350 degrees F. Just before 30 minutes is up, put frozen Chinese vegetables in a medium sauce pan and bring to a boil. Drain. When the 30 minutes are up, stir vegetables into meat mixture. Return to oven and bake uncovered an additional 30 minutes. Top with chow mien noodles and bake 10 more minutes.

Serves: 6-8

Easy Chicken and Rice Casserole – Karolynn Christiansen

- 1 ¼ cup uncooked rice
- 6 to 10 boneless, skinless chicken pieces
- 2 (10 ¾ oz.) cans cream of chicken soup
- 1 pkg. dry Lipton onion soup mix
- 1 soup can milk

Grease a 9x13-inch baking dish. Mix 1 can soup and 1 can milk. Pour over rice. Put skinned chicken pieces on top. Cover chicken with the other can of soup. Sprinkle dry soup mix over the top. Cover with foil and bake at 325 degrees for 2 hours.

Indonesian Dinner – Mary Christiansen (Sometimes called Chinese or Hawaiian Haystacks)

Make 1 recipe hot Baked Rice

Make 1 recipe Chicken Cream Sauce

1 large can Chinese chow mien noodles

Suggested Toppings: chopped tomatoes, chopped celery, chopped green onions, grated cheese, raisins, slivered or chopped almonds, shredded coconut, & crushed pineapple

Baked Rice:

- 1 ½ cup uncooked white rice
- 3 cups boiling water
- ¼ cup butter
- 1 teaspoon salt

Place rice, butter, salt and boiling water in a 1 ½ quart baking dish. Stir to mix. Bake, covered, at 350 degrees F. for 35 – 45 minutes.

Chicken Cream Sauce:

- 3 cups cooked chicken, cut in bite-sized pieces
- 2 (10 ¾ oz.) cans cream of chicken soup, undiluted

Combine chicken pieces and soup. Bake at 350 degrees for 35 – 45 minutes. (Note: Can thin sauce a little if needed)

To Serve: Have guests put Chinese noodles on their plates. On top of the Chinese noodles, let them add some Baked Rice and some Chicken Cream Sauce. Then have them add whatever toppings they desire.

Slice:

¼ cup bamboo shoots
 1 cup celery (slice diagonally)
 1 cup yellow onions
 8 water chestnuts
 May add additional vegetables if desired, such as diced zucchini, mushrooms, etc.

Place above ingredients in a skillet and sauté slightly in 3 tablespoons peanut oil. Remove from pan.

Coating mix:

¼ teaspoon salt
 2 Tbsp. cornstarch
 3 Tbsp. soy sauce
 1 teaspoon sugar

Dredge 1 lb. uncooked, cubed chicken breast pieces in above coating mix. Heat 3 tablespoons oil in skillet and sauté dredged chicken until tender and thoroughly cooked. Add ¼ cup chicken broth (or bullion). Add sautéed, sliced vegetables and a small package of cashews halves. Heat thoroughly and serve over hot cooked rice.

Italian Seasoned Chicken with Rice – Karolynn Christiansen

3 tablespoons butter or margarine, melted
 6 boneless, skinless chicken breasts
 Salt and pepper to taste
 1 (7 oz.) envelope Good Seasons Italian salad dressing mix
 1 (10 ¾ oz.) can cream of mushroom soup
 1 (8 oz.) pkg. cream cheese, softened
 1 Tbsp. dry onion flakes
 Hot cooked rice

Melt butter in a slow cooker. Coat chicken breasts with butter on both sides and place in the slow cooker. Sprinkle with salt, pepper, and dry salad mix (do not add water). Cover and cook on low for 5 to 6 hours. About 45 minutes before serving, mix soup, softened cream cheese and onion flakes in a small bowl. Pour over chicken. Cover and cook for the remaining minutes. Serve over hot cooked rice.

Stuffed Green Peppers – Mary Christiansen

6 large green bell peppers
 1 lb. ground country-style sausage
 1 large onion, chopped
 2 (10 ¾ oz.) cans tomato soup
 2 2/3 cup water
 1 Tbsp. chili powder
 1 Tbsp. garlic powder
 Salt and pepper to taste
 1 lb. Cheddar cheese, shredded, divided
 3 cups uncooked instant rice

Slice tops off of green peppers; remove seeds and membranes, and rinse well. Bring a large pot of water to a boil. Add peppers and cook for 15 minutes, or until tender-crisp.

Place sausage and onions in a large, deep skillet. Cook over medium high heat until evenly brown. Reduce heat to medium and stir in tomato soup, water, chili powder, garlic powder, salt and pepper; bring to a low boil. Reduce heat to low and stir in ¾ of cheese. Let simmer for a few minutes while preparing instant rice according to package instructions. Fluff rice with a fork and stir into tomato mixture. Preheat oven to 350 degrees F.

While oven is heating, spoon rice mixture into peppers, placing the filled peppers on a baking sheet. Bake for 30 minutes. Sprinkle remaining cheese on peppers and place under broiler until cheese is melted and bubbly. Serves 6.

Note: This makes a lot of filling for peppers. I often cut the filling part of the recipe in half and add a little more rice. Also, instead of cutting the tops off the peppers, I cut the peppers in half lengthwise and fill them as boats, mounding up the filling. This lets you use more filling.

4 pork chops (about 1 lb.)
 1 (10 ¾ oz.) can cream of chicken soup
 1 soup can water
 salt, pepper and ground sage

 1 cup rice
 2 cups water
 2 chicken bouillon cubes
 1 Tbsp. margarine

In skillet, brown chops on both sides. As they brown, sprinkle with salt, pepper, and ground sage. Stir together the soup and 1 can water. Pour over pork chops in skillet. Bring to a boil. Turn heat down to low and simmer for 45 minutes until pork chops are tender.

During the last 25 minutes: Put rice and water in a medium saucepan. Bring to a boil. Add bouillon cubes and margarine. Turn heat down to low and simmer for 15 – 20 minutes or until water is fully absorbed and rice is tender. Serve pork chops with its sauce over the rice.

Spicy Rice Skillet – Mary Christiansen

2 lbs. ground beef	1 Tbsp. chili powder
1 large onion, chopped	2 tsps. salt
1 large green pepper, chopped	1 tsp. pepper
1 can (10 oz) diced tomatoes w/green chilies	¼ tsp. hot pepper sauce
1 can (4 oz.) chopped green chilies	4 cups cooked rice
1 cup beef broth	2 cups (16 oz.) sour cream
2 Tbsp. Worcestershire sauce	2 cups shredded cheddar cheese
	Tortilla chips

In a large skillet, brown beef, onion and green pepper until the meat is no longer pink; drain. Add the next eight ingredients. Simmer, uncovered, for 10 minutes. Add rice, sour cream and cheese; cook over low heat until cheese is melted, about 6-8 minutes, stirring occasionally (do not boil). Serve over tortilla chips. *Yield:* 8-10 servings

Note: For a milder version, use regular diced tomatoes and omit hot pepper sauce. Also good to scoop up with tortilla chips.

Raspberry Rice Pudding – Mary Christiansen

1 ½ cups whipping cream	1/3 cup frozen raspberry jam
¼ cup sugar	4 drops red food coloring
¾ tsp. vanilla	1 cup fresh raspberries
1 ½ cups cold cooked rice	

In a mixing bowl, beat the whipping cream until soft peaks form. Mix in sugar and vanilla. Stir in the rice, jam and food coloring. Spoon into serving dishes. Garnish with raspberries. *Yield:* 4 servings

Variation: Whip 1 cup whipping cream. In a separate bowl, whip ½ cup chilled evaporated milk. Fold together. Use in place of the 1 ½ cups whipping cream. Has a richer flavor but doesn't whip up as high.

Cranberry Chicken and Rice – Katie Packer

Preheat oven to 350*

Line a 9x13-inch pan with foil and then spray the foil with Pam. Place 8 - 10 boneless/skinless chicken breasts in the bottom of pan

Whisk together:

1 can whole cranberry sauce
1 cup fat-free French salad dressing
1 package dry onion soup
2 Tbsp. olive oil

Pour sauce over chicken and bake 45 - 60 min.

Optional: For the last ten minutes you may add slivered almonds or cashews on top.

While chicken cooks, cook the desired amount of rice and serve topped with chicken and sauce.

Note: I sometimes substitute rice in recipes that call for pasta or mashed potatoes.

Cheesy Chicken & Rice Casserole – Zara Poulsen

- 1 can (10 ¾ oz.) cream of chicken soup
- 1 1/3 cups water
- ¾ cup *uncooked* white rice
- 2 cups fresh or frozen vegetables of your choice
- ½ tsp. onion powder
- ½ cup shredded Cheddar cheese
- 4 chicken breast halves, skin removed

Stir the soup, water, rice, vegetables and onion powder in a 12"x8" shallow baking dish. Top with chicken. Season chicken as desired. Cover. Bake at 375 degrees F. for 45 minutes or until done. Top with cheese. Serves 4.

Curried Rice Salad – Zara Poulsen

- 4 cups diced cooked chicken
- 2 cups diced celery
- ½ cup chopped green pepper
- 1 cup chopped green onion
- 5 cups cooked rice
- 1 ½ cups slivered almonds
- 4 cups drained crushed pineapple

Mix above ingredients together in a large bowl. Stir in prepared dressing recipe below and chill until ready to serve.

Dressing: Mix together the following ingredients:

- 2 Tbsp. wine vinegar
- 6 Tbsp. vegetable oil
- 2 tsp. salt
- 1 ½ tsp. curry powder
- 1 ½ cups mayonnaise
- 3 Tbsp. sugar

Green Rice – Zara Poulsen

(Great side dish with ham, pork chops, or chicken)

- 2 cups cooked rice
- 2 cups grated cheese
- 1 green pepper, chopped
- ½ cup chopped onion
- 1 heaping Tbsp. chopped fresh parsley
- 1/3 cup salad oil
- 2 eggs, beaten
- 1 ¼ cups milk
- Salt to taste

Beat eggs. Add oil, milk and other ingredients. Mix well. Cover with a little extra grated cheese and bake 45 minutes at 350 degrees F.

Rice Pudding – Zara Poulsen

- 2 cups cooked rice
- 1 cup raisins
- 1 cup sugar
- ¼ tsp. salt
- Cinnamon and nutmeg to taste
- 4 eggs
- 2 ½ cups milk
- ½ tsp. vanilla extract
- ½ tsp. lemon extract

Butter a baking dish. Mix rice, raisins, sugar and salt together until well mixed. Put in baking dish. In a separate bowl, beat eggs slightly. Add milk and extracts. Stir together and pour over rice mixture. Sprinkle top lightly with cinnamon and nutmeg. Set baking dish in a pan of water and bake at 350 degrees F. for 45 minutes. Serves 8.

Rice Pilaf – Elaine LeDuc

- ½ cup chopped onion (1 medium)
- ½ cup sliced fresh mushrooms
- ¼ cup chopped celery (or sweet green pepper)
- 1 clove garlic, minced
- 1 Tbsp. butter or margarine
- ¾ cup long grain rice
- 1 ½ tsp. instant chicken, beef or vegetable bouillon granules
- ¼ tsp. black pepper
- 2 slices bacon, crisp-cooked, drained and crumbled,
or ¼ cup finely chopped ham or Canadian bacon (optional)

In a medium saucepan cook onion, mushrooms, celery and garlic in hot butter until tender. Carefully stir in rice, bouillon granules, pepper, and 1 ½ cups water. Bring to boiling; reduce heat. Simmer, covered, about 15 minutes or until the rice is tender and liquid is absorbed. If desired, stir in crumbled bacon.

Classic Spanish Rice – Elaine LeDuc

- 1 cup long grain rice
- 3 Tbsp. oil
- 1 onion, diced small
- 1 clove garlic, minced
- 1 tsp. salt
- ¼ tsp. chili powder
- 1 (4 oz.) can tomato sauce
- 2 ¼ cups of water or canned chicken broth
- 1 ½ cups shredded Monterey Jack cheese

In a large skillet, brown rice in oil. Add the remaining ingredients (except cheese). Cover and let simmer over low heat for 25 minutes or until tender. When done, transfer to a casserole dish. Top with shredded cheese.

Spanish Rice – Dawna Roskelley

- 1 lb. hamburger
- 1 cup rice (non instant)
- ½ onion, chopped
- ½ sweet green pepper, chopped
- Cooking oil
- 2 cans tomato sauce
- 1 ½ Tbsp. chili powder
- Salt (to taste)

In oil, fry rice until golden brown. In a separate pan, fry hamburger, onion and peppers. Sprinkle chili powder into hamburger mixture during last half of fry time. In a casserole dish, combine hamburger mixture and rice. Add tomato sauce and 2 cans of cold water. Salt to taste (takes quite a bit of salt). Bake in 350 oven for 30 to 45 minutes or until rice is tender.

Variations: If you like your rice spicy hot, you may add hot peppers when frying hamburger. Also cilantro may be added.

Cheesy Wild Rice Soup – Mary Christiansen

- 1 pkg. (6.2 oz.) *quick-cooking* long grain and wild rice mix (I use Uncle Ben's brand)
- 4 cups milk
- 1 can (10 ¾ oz.) condensed cream of potato soup, undiluted
- 8 oz. Velveeta processed American cheese, cubed
- ½ lb. sliced bacon, cooked and crumbled

In a large sauce pan, prepare rice according to package directions. Stir in milk, soup, and cheese; mix well. Cook and stir until cheese is melted. Add bacon. Serves 6-8.

Creamy Chicken and Wild Rice Soup – Mary Christiansen

- 4 cups chicken broth
- 2 cups water
- 2 cooked, boneless chicken breast halves, shredded or diced
- 1 (6.2 oz.) pkg. *quick-cooking* long grain and wild rice with seasoning packet (I use Uncle Ben's brand)
- ½ tsp. salt
- ½ tsp. black pepper
- ¾ cup all-purpose flour
- ½ cup butter
- 2 cups half & half
or 1 (12 oz.) can evaporated milk plus ½ cup milk

In a large pot over medium heat, combine broth, water and chicken. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.

In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux. Whisk in half & half, a little at a time, until fully incorporated and smooth. Cook until thickened (about 5 minutes).

Stir half & half mixture into broth and rice. Cook over medium heat until heated through (about 10 minutes). Serves 8.

Variation #1: Sauté ½ cup *each* diced carrots, celery, and onion in 1-2 Tbsp. butter until crisp-tender. Stir into soup and heat through.

Variation #2: Sauté 1 (8 oz.) pkg. sliced fresh mushrooms in 1-2 Tbsp. butter. Stir into soup and heat through.

Chicken Broccoli Casserole – Annette Hadfield

2 heads broccoli, cut up and steamed for 10 minutes
2 cups cooked rice ½ cup mayonnaise
1 can (10 ¾ oz.) cream of chicken soup 1 small jar Cheese Whiz
1 cup diced cooked chicken ½ cup slivered almonds

Stir all ingredients together and put in 9x13 inch pan. Top with almonds and bake at 350 degrees for 20-30 min.

Deb's Fried Rice – Elaine LeDuc

7 to 8 cups rice, uncooked
1 lb. bacon, chopped
1 bunch green onion, chopped
2 bell peppers, chopped
4 to 6 Tblsp. soy sauce
1 pkg. frozen peas

Cook rice. Cook chopped bacon in a large skillet. Sauté chopped green onion and green pepper in some of the bacon grease. Add rice and bacon to green onion and green peppers. Stir in soy sauce. Stir in frozen peas. Remove from heat and let sit long enough to thaw and heat peas but not cook.
(Serves a large group as a side dish or can be used as a main course.)

Amber's Chicken and Rice – Elaine LeDuc

1 ¾ cups uncooked rice 2 (10 oz.) cans cream of chicken soup
1 cup + grated cheese ¾ cup milk
5 frozen chicken breasts 3 cups of water
1 pkg. dry onion soup mix

Mix cream of chicken soup and milk together. Layer the ingredients in a 9x 13 inch pan in the following order: rice, cheese, chicken, onion soup mix, cream of chicken soup/milk mixture. Pour the water around the edge of the pan. Cover with foil; cook at 350 degrees for 1 ½ hours. Uncover it and cook for an additional ½ hour.

Haystacks – Elaine LeDuc

½ cup cooked rice for each desired serving. ¼ cup cooked diced chicken for each desired serving. Chicken gravy, ¼ to ½ cup, for each desired serving. Various toppings such as grated cheese, chopped or sliced olives, chopped tomatoes, pineapple, coconut, dry Chinese noodles, sun flower seeds, peas, chopped green onions, sliced celery, grated or sliced carrots, broccoli, cauliflower and or any other favorite vegetables. Stack all the ingredients on your plate on a bed of rice in any order you like and enjoy!

Lemon Rice – Debra Kaminsky

3 cups uncooked white rice
2 cans chicken broth + enough water to equal 6 ½ to 7 cups liquid
(Note: You can also use hot water and chicken bouillon cubes)
2 tablespoons lemon herb seasoning
1 tablespoon whole dill seed

Combine rice, chicken broth, and seasonings. Cover and simmer until liquid is absorbed and rice is tender.

Note: This can also be cooked using a rice cooker, or cover and bake in the oven at 350 for about 1 hour. Makes a nice side dish for chicken or pork.

Oven Pork Chops with Rice – Debra Kaminsky

4 to 6 pork chops 1 can French onion soup
3 cups rice 1 can beef broth
Water (enough so that total liquid including the soup = 6 ½ to 7 cups)

Brown pork chops in small amount of oil or shortening and set aside. Stir rice, soups and water together in a 9 x 12 baking dish. Place pork chops on top of rice. Cover and bake at 375 until water is absorbed and rice is tender (about 1 to 1 ½ hours)

Stuffed Bell Peppers – Debra Kaminsky

2 cups uncooked rice 1 Tblsp. sugar
4 cups water 1 (family size) can tomato soup
2 pounds ground beef 1 can water
1 onion, finely diced 6 large bell peppers
2 eggs

Pre-cook the 2 cups rice with the 4 cups of water. (Some recipes call to mix the rice with the meat uncooked, but I have better results by pre-cooking the rice.)

Wash green peppers and slice off the tops – keep these “caps” to cover the peppers later. Carefully remove the seeds and veins from the peppers. Mix the cooked rice with the ground beef, onion, and eggs. Stuff each pepper with the meat and rice mixture, place the cap back on top of the pepper and place in a large cooking pot. Mix the soup, water and sugar and pour over peppers. There should be enough liquid in the pot to just cover the tops of the peppers – add a little more water if you need to. Simmer peppers on top of the stove for 30 to 60 minutes or until peppers are tender and the meat is thoroughly cooked.

Porcupine Meatballs – Debra Kaminsky

1 cup uncooked rice ½ small onion, finely diced
1 pound ground beef 1 can cream of mushroom soup
2 eggs 1 can water

Mix the rice, ground beef and onion together. Form into small meat balls and place in a baking dish. Mix soup and water and pour over meatballs. Bake at 350 for about 1 hour or until the rice is tender and the meat is thoroughly cooked.

Curried Chicken with Peas from Ceil Dyer's Wok Cookery – Sue Richins

2 Tblsp. cooking oil 1 (10 oz.) pkg. frozen peas, partially thawed
½ teaspoon salt 2 Tblsp. cornstarch dissolved in ¼ cup
1 small white onion, chopped unsweetened pineapple juice
1 to 2 Tblsp. curry powder 1 ½ cups diced cooked chicken
1 ½ cups chicken broth 2 cups hot cooked rice

Heat oil with salt in wok. Add onion. Stir fry 30 seconds. Stir in curry powder. Slowly pour in broth, stirring as added. Bring to boil. Add peas and cover. Simmer for 2 minutes. Stir dissolved cornstarch into simmering broth until sauce thickens. Add diced chicken. Cook, stirring until heated. Serve over hot cooked rice. Serves 4.

Rice Pudding – Sue Richins

4 cups milk 1 cup Minute Rice
1 beaten egg ¼ cup raisins (optional)
1 pkg. vanilla flavor pudding & pie filling (not instant)
¼ teaspoon cinnamon 1/8 teaspoon nutmeg

In a large saucepan, gradually stir milk and egg into pudding mix. Add rice and raisins. Stir over medium heat until mixture just comes to a boil. Cool 5 minutes. Stir now and then as it cools. Pour into dessert dishes. Sprinkle with cinnamon and nutmeg. Serve warm or chilled.

Variation: Double Chocolate Rice Pudding

Prepare pudding as directed above substituting chocolate flavor pudding & pie filling (not instant), omitting raisins, cinnamon and nutmeg, and adding 2 squares of semi-sweet chocolate, chopped, with the rice.

Rice and Raisins – Debra Kaminsky

2 cups rice ½ cup raisins
4 ½ cups water

Stir rice, water and raisins together. Simmer on stove until water is absorbed and rice is tender. Serve warm with milk and sugar. Add a little cinnamon desired.

Meatballs Superb – Sue Richins

1 lb. ground beef	¼ cup fine dry bread crumbs (or crackers)
¼ cup finely chopped onion	1 egg, slightly beaten
1 Tbsp. chopped parsley	Dash of black pepper
1 can cream of celery soup	Hot cooked rice

Mix thoroughly all ingredients except soup and rice. Shape into about 16 meatballs. Brown in skillet (use shortening if necessary). Drain fat. Add soup and 2 to 4 tablespoons of water. Cover and simmer 20 minutes. Stir often. Serve over rice.

Chicken & Cheese Rice Bake – Sue Richins

1 can cream of chicken soup	1 cup water
½ cup shredded Monterey Jack cheese	1 cup uncooked long-grain rice
6 chicken breast halves, skin removed	Paprika & black pepper

In a 3-quart oblong dish, mix soup, water, cheese and rice. Arrange chicken on rice mixture. Sprinkle chicken with paprika and pepper to taste. Bake 375 degrees F. for 1 hour or until chicken is not longer pink. Stir rice before serving. Serves 6.

My Favorite Rice Pudding – Laurie McMullin

1 cup oriental rice (long-cooking)	½ cup butter
2 cups water	4 eggs
½ teaspoon salt	1 teaspoon vanilla
2 quarts milk	1 cup sugar
raisins (optional)	

Cook rice in water and salt for 7 minutes. Add milk and butter to rice. Slow simmer for 1 ½ hours. Add raisins, if desired, during last ½ hour of cooking. After cooking, beat eggs, vanilla and sugar. Fold carefully into hot rice mixture. Put into a serving dish and sprinkle with nutmeg.

Note: Oriental rice cooks best, but make sure you use long-cooking rice.

Sweet and Sour Meatballs over Rice – Vella Yates

2 lbs. ground beef	2 teaspoons salt
1 egg, beaten	½ teaspoon garlic powder
½ cup dry bread crumbs or wheat germ	

Mix above ingredients together. Form into walnut sized balls and bake in jelly-roll pan at 425 degrees F. for about 10-15 minutes, or brown in 3 tablespoons butter in a frying pan.

Sauce:

1 (20 oz.) can pineapple chunks, undrained	4 tablespoons sugar
1/3 cup vinegar	1 tablespoon soy sauce
3-4 tablespoons corn starch mixed into 1/3 cup cold water	

Add 2 green peppers cut into strips, to above and simmer 5 minutes. Add 3 tomatoes cut into 1/16 wedges. Stir into above and serve over rice (recipe follows).

Rice: In 6 cups boiling water, add 2 tablespoons butter and 1 ½ teaspoons salt. Stir in 3 cups white long grain rice; cover; reduce heat to low. Cook for 20 minutes.

Sausage Rice Casserole – Vella Yates

2 cups white rice	1 diced onion
4 cups water	2 cups diced celery
2 envelopes dry Lipton Chicken Noodle Soup Mix	

Put all ingredients in sauce pan. Bring to a boil. Reduce heat to simmer and cook 15 minutes. Rice will not be fully cooked.

Brown 1 lb. country-style sausage. Drain and press with paper towel to remove grease. Combine with rice mixture in a 2-quart casserole dish sprayed with Pam. Cover. Bake 20 min. at 400 degrees F. Serves 8.

Mexicali Rice – Vella Yates (Great fast summer dinner)

1 lb. ground beef	1 green pepper, chopped
1 (13 ¾ oz.) can chicken broth	4 cups shredded lettuce
1 (8 oz.) can tomato sauce	1 tomato, cut into wedges
1 pkg. chili seasoning mix	1 cup sour cream
1 ½ cup dry minute rice	¾ cup (3 oz.) shredded cheddar cheese

Brown ground beef in skillet. Drain. Add chicken broth, tomato sauce and chili seasoning mix. Simmer 5 minutes. Stir in rice and green pepper. Cover; remove from heat. Let stand 5 minutes. Fluff with fork. Garnish with lettuce, tomato, sour cream, and cheddar cheese. Serves 4.

Stove Top Rice Pudding – Arlene Munns

1/3 cup sugar	1 Tbsp. flour
1/8 teaspoon salt	2 eggs, beaten
2 cups milk	2 ½ teaspoon vanilla
½ cup cooked rice	

Mix in heavy saucepan sugar, flour, salt and eggs. Gradually stir in milk. Cook and stir over medium heat until mixture coats a metal spoon (or about 10 minutes). Remove from heat and stir in vanilla and rice.

Fiesta Rice Casserole – Vella Yates

1 cup chopped onion	1 teaspoon chili powder
2 Tbsp. butter	½ teaspoon dried oregano
2 cups uncooked long grain Rice	¼ teaspoon pepper
1 (6 oz.) can sliced ripe olives, drained	2 cups water
1 (28 oz.) can tomatoes, with liquid, cut up	1 ½ cup shredded cheddar cheese
½ cup chopped green pepper	½ lb. bacon, cooked & crumbled
1 ½ teaspoon salt	

In skillet, sauté onion in butter until tender. Place in large mixing bowl. Add other ingredients. Stir in water and pour into a 9x13-inch pan. Cover and bake at 350 degrees F. for 1 ½ hours. Uncover. Sprinkle with cheese. Return to oven for 5 to 10 minutes.

Rice Pilaf – Barbara Adams

¼ cup butter	2 ½ cups water
¼ cup chopped onion	1 teaspoon salt
1 cup chopped celery	¼ teaspoon pepper
1 cup uncooked long grain rice	¼ teaspoon sage
1 envelope Lipton Chicken Noodle Soup	1/8 teaspoon thyme

Sauté onion, celery, and rice until brown. Stir in remaining ingredients. Cover and simmer 15 minutes. Turn off heat and let stand 10 minutes. Serve as a side dish.

Creamy Rice & Tuna Casserole – Margaret Capener

Using wire whip, stir ½ cup Cream Base (*recipe follows*) and ½ cup powdered cheese into 3 cups water. Bring to a boil. Add 1 teaspoon chicken bouillon and *either*: 1 can turkey, diced chicken, or tuna. Stir in 3 cups cooked rice. Pour into casserole dish, cover, and bake 15 minutes at 350 degrees F.

Cream Base: Mix together 2 cups powdered milk, 1 ½ cups flour, 3 tablespoons chicken bouillon, ½ teaspoon garlic powder, 1 teaspoon onion powder, and ¼ teaspoon pepper. Yield: 4 cups.

Note: If you use this recipe once a week for 1 year, you will need: 4 1/3 (#10) cans of rice, 52 cans of turkey, chicken, or tuna, 26 cups cream base, and 2 ¼ (#10) cans of powdered cheese.

Broccoli and Rice Casserole -- Susan Young

1 cup uncooked rice ½ cup milk
2 Tblsp. margarine 2 cans cream of chicken soup
1 onion, chopped
2 (10 oz.) bags frozen chopped broccoli (cooked & drained)
½ cup grated Velveeta cheese (or use Cheese Whiz)

Mix all ingredients together in large bowl. Pour into an 8 ½ x 11-inch casserole dish. Bake for 1 hour at 350 degrees F.

Glorified Rice -- Debbie Roper

1 cup cooked rice (½ cup raisins may be cooked with the rice if desired)
1/3 cup sugar
1 (13 ½ oz.) can crushed pineapple, drained
2 Tblsp. maraschino cherries, chopped
½ teaspoon vanilla
1/3 cup small marshmallows
1 cup chilled whipped cream

Combine the above ingredients and chill.

Cabbage Roll Casserole -- Renee Christiansen

1 lb. ground beef	Pepper to taste
1 onion, chopped	Garlic powder to taste
1 tablespoon Worcestershire sauce	8 cups coarsely cut cabbage
1 (14 oz.) can crushed tomatoes	Grated Parmesan cheese to taste
1 ½ cups water	Sour Cream
½ cup uncooked rice	

Brown ground beef and onion. Drain grease. Stir in Worcestershire sauce, tomatoes, water, rice, pepper, and garlic powder. Place cabbage in a casserole dish. Cover cabbage with ground beef mixture. Bake at 325 degrees F. for 1 hour. Sprinkle with Parmesan cheese during the last 5 minutes of baking. Serve with sour cream.

Joan's Chicken & Rice Casserole -- Mary Christiansen

1 whole chicken or 4 chicken breasts, cooked and cubed	
2 cups rice, cooked in 4 cups water	
1 stick margarine	1 cup chicken broth
1 large onion, chopped	1 can cream of mushroom soup
3 ribs celery, chopped	1 can cream of chicken soup
1/8 teaspoon thyme	1 cup Swiss cheese, grated
Salt & Pepper to taste	1 cup buttered bread crumbs

Sauté onion, celery, thyme, salt & pepper in margarine. In a large bowl, mix chicken, rice, and sautéed ingredients with chicken broth and soups. Put in casserole dish. Top with Swiss cheese and bread crumbs. Bake at 350 degrees F. for 30 minutes.