

RICE PUDDING

YOU NEED:

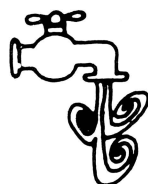
2 cups water
1/2 cup uncooked rice
1/2 teaspoon salt
1 tablespoon margarine
or butter

1/2 cup raisins
1 cup warm water
2 cups instant
nonfat dry milk
1/2 cup sugar
1 teaspoon vanilla

SERVE WITH

Beef Patties
Mashed Potatoes and Gravy
Buttered Squash
Carrot and Celery Sticks
Milk

1/ GET READY:



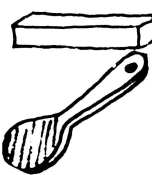
2 cups water



1/2 cup
uncooked rice



1/2
teaspoon
salt



1 tablespoon
margarine or
butter



1/2 cup
raisins



1 cup
warm water



2 cups
dry milk



1/2 cup
sugar

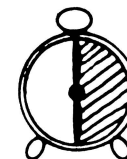


1
teaspoon
vanilla

2/ Put 2 cups water
in large pan.
Heat to boiling.



Stir in rice, salt,
margarine or butter,
and raisins.



Lower heat. Cover pan.
Cook for 30 minutes.
Remove from heat.

3/ Pour 1 cup warm
water in a bowl.

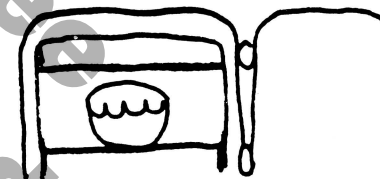


Add instant nonfat dry milk, and sugar.
Stir until dissolved. Stir in vanilla.

4/ Stir milk mixture into
rice mixture in pan.
Cook until heated through.
Pour into a bowl.



Put bowl in pan of
cold water to cool.
 pudding will thicken.
Cover bowl. Put in
refrigerator.



Makes
6 servings,
1/2 cup each.

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SMART SHOPPER RECIPE

U.S.D.A. CONSUMER AND MARKETING SERVICE



University of Missouri-Columbia

Extension Division

MP 134

