

# The Comforts of Rice



**During this special holiday season, Mahatma® rice, Carolina® rice and Success® boil-in-bag rice are pleased to provide you with traditional family recipes that are sure to remind you of wonderful events and stir comforting memories of special people, places and times.**

## Chicken and Rice Pot Pie

1 cup **Carolina®** or **Mahatma®** white rice  
 2 tablespoons butter or margarine  
 1 large onion, chopped  
 2 cloves garlic, minced  
 1 teaspoon dried thyme  
 1/2 teaspoon sage  
 1/2 teaspoon ground black pepper  
 1/3 cup flour  
 2 cans (14.5 ounce each) chicken broth  
 1 package (16 ounce) mixed, frozen vegetables  
 2 cups chopped chicken  
 1/2 cup chopped fresh parsley  
 1-1/2 cups buttermilk baking mix  
 3/4 cup buttermilk  
 1/2 cup finely chopped green onions

Preheat oven to 425° F.

Prepare rice according to package directions.

Heat butter or margarine in Dutch oven over medium-high heat until hot.

Add onion, garlic, thyme, sage and pepper.

Cook and stir 3 to 5 minutes until onion is

tender. Add flour, cook and stir 1 to 2 minutes.

Whisk in broth; cook, whisking 4 to 6 minutes or until sauce boils and thickens. Stir in vegetables; cook 5 to 7 minutes or until vegetables are tender. Stir in rice, chicken and parsley; cook, stirring 2 to 3 minutes more. Place in 2-1/2 quart casserole.

(May be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before baking.)

Combine baking mix, buttermilk and onions in medium bowl. Gently stir, just until dough comes together. Form dough on lightly floured surface to 1/2-inch thickness and cut with different shaped cookie cutters. Top casserole with biscuits, spacing evenly. Bake for 20 minutes until filling is bubbly and biscuits are golden brown. Serve immediately. Serves 6



## Dirty Rice

1 cup **Carolina®** or **Mahatma®** white rice  
 1/2 pound chicken livers, chopped  
 3/4 pound bulk pork sausage  
 1 cup chopped onion  
 3/4 cup chopped celery  
 1 bunch green onions, chopped  
 2 tablespoons chopped fresh parsley  
 1 clove garlic, minced  
 1/2 cup margarine, melted  
 3/4 teaspoon dried thyme  
 3/4 teaspoon dried basil  
 1/2 teaspoon ground black pepper  
 1/4 teaspoon hot sauce  
 1 can (14.5 ounce) chicken broth  
 green onions

Prepare rice according to package directions, set aside.

Sauté chicken livers and sausage in a skillet until browned. Remove from skillet and set aside. Sauté next 5 ingredients in margarine for 10 minutes. Add liver/sausage and remaining ingredients. Cook over medium heat until thoroughly heated, fold in cooked rice. Remove from heat. Garnish with fresh chopped green onions. Serves 6



1 cup **Carolina®** or **Mahatma®** white rice  
 2 eggs  
 1/4 cup Half & Half  
 2 tablespoons sugar  
 2 teaspoons orange peel  
 2 cups biscuit mix (Bisquick®)  
 vegetable oil  
 2/3 cup powdered sugar

## Cabbage Rolls

1 cup **Carolina®** or **Mahatma®** white rice  
 8 large cabbage leaves  
 2 cups water  
 1/4 teaspoon dried basil  
 1/4 teaspoon salt  
 1/8 teaspoon freshly ground black pepper  
 1/8 pound sliced bacon, coarsely chopped  
 2 scallions, finely chopped  
 1/2 small red bell pepper, cored, seeded, and finely chopped  
 1 can (14.5 ounce) stewed tomatoes

Thoroughly clean cabbage leaves. Using a meat mallet or the handle of a kitchen knife, flatten the large rib in each leaf. Bring water to a boil in a 2-quart saucepan. Add the cabbage, cover, and cook 5-7 minutes or until the leaves are flexible. Remove to a colander using tongs or a slotted spatula. Measure and reserve 2 cups cooking liquid. Discard remaining liquid.



In the same saucepan, combine reserved cooking liquid, rice, basil, salt and pepper. Bring to a boil over high heat; reduce heat to low, cover, and cook 15 minutes or until rice is just tender and the liquid is absorbed.

Sauté bacon in a medium skillet until pieces begin to curl. Add scallions and red pepper; sauté until bacon is crisp and vegetables are lightly browned. Drain

off as much fat as possible; then stir in rice.

Place drained cabbage leaves on flat surface; evenly divide rice mixture onto leaves. Fold sides of cabbage leaves in, roll up, starting from thickest end, to make a roll about 3 inches long. In the same skillet, bring stewed tomatoes to a gentle boil. Place cabbage rolls into heated tomatoes. Cover and cook over low heat until cabbage leaves are crisp tender, about 15-20 minutes. Serve with tomato sauce spooned over cabbage rolls. Serves 4



## Calas

*A Cajun dessert – fluffy, sweetened rice cakes*

Prepare rice according to package directions. Set aside to cool.

Beat eggs, Half & Half and sugar. Stir in cooled rice and orange peel. Stir in biscuit mix. Pour about 1-inch of oil into a small saucepan. Heat to 350° F. Drop mixture by rounded teaspoon into hot oil. Cook 3 to 4 minutes or until golden brown. Remove from pan to a platter lined with paper towels. Sprinkle with powdered sugar. Serve warm. Makes 4 dozen



## Successful Meatloaf

- 1 bag **Success**® white rice
- 2 pounds lean ground beef or chicken
- 2 eggs
- 1/2 cup milk
- 1 package (1.5 ounce) meatloaf seasoning
- 1 container (12 ounce) creamy tomato sauce\*

Preheat oven to 350°F.

Prepare rice according to package directions.

While rice is cooking, combine beef or chicken, eggs, milk, and seasoning. Fold in cooked rice. Shape into a loaf. Place loaf in a 9x5 inch greased loaf pan. Bake for 1 hour or until thoroughly cooked.

Remove from oven. Remove meatloaf from pan. Let stand for 10 minutes. Add sauce to pan along with pan drippings. Gently heat. Serve sauce with meatloaf. Serves 3 to 4

\*found in refrigerated case at your grocery store.

**Try these suggestions for turning a humble bowl of rice into the perfect comfort food.**

- To a bowl of hot, steaming rice, add butter, cinnamon and brown sugar.
- Add butter and Parmesan cheese to hot, cooked rice.
- Fold in bacon, sour cream and American cheese to hot rice.
- Raisins, butter and honey are the perfect add-ons to rice when served as a hot cereal on a cool winter morning.
- Yogurt and fresh fruits go perfectly with a bowl of hot rice. Top it off with granola!
- Add vanilla ice cream and a dash of cinnamon to hot cooked rice – makes the best rice pudding ever!



## Chicken Vegetable Soup

- 1 bag **Success**® white or brown rice
- 5 cups chicken broth
- 1-1/2 cups chopped uncooked chicken
- 1 cup sliced celery
- 1 cup sliced carrots
- 1/2 cup chopped onion
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried thyme
- 1 bay leaf
- 1 tablespoon lime juice

Prepare rice according to package directions.

Combine broth, chicken, celery, carrots, onion, parsley, pepper, thyme, and bay leaf in large saucepan or Dutch oven. Bring to a gentle boil over medium-high heat; stirring once or twice. Reduce heat, cover and simmer 10 to 15 minutes or until chicken is no longer pink in center. Remove bay leaf; discard. Stir in rice and lime juice. Serves 4

## Pine Nut Dressing

- 1 bag **Success**® white or brown rice
- 1 tablespoon margarine
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup toasted pine nuts
- 1 tablespoon chopped fresh parsley
- 3/4 teaspoon poultry seasoning
- 1/4 teaspoon ground black pepper
- 1/2 cup low-sodium chicken stock

Prepare rice according to package directions.

In a saucepan, melt margarine and sauté onion and celery until tender; add remaining ingredients and fold in cooked rice. Moisten with chicken stock, if needed. Simmer 10 minutes. Serves 4



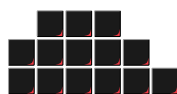
## Brown Rice Apple Crisp

- 1 bag **Success**® brown rice
- 1 can (20 ounce) pie-sliced apples
- 1 teaspoon lemon juice
- 1 cup packed brown sugar, divided
- 1 teaspoon ground cinnamon
- 1/4 cup uncooked oatmeal
- 1/4 cup tub corn oil margarine
- 1/4 cup chopped nuts (optional)
- vanilla non-fat yogurt (optional)

Preheat oven at 350°F.

Prepare rice according to package directions.

Combine rice, apples, lemon juice, 1/2 cup brown sugar, and cinnamon in a prepared 8-inch square baking dish. Combine oats and remaining brown sugar in medium bowl; cut in margarine until mixture resembles coarse crumbs. Stir in nuts, if desired. Sprinkle over rice mixture. Bake 20 minutes. Top with yogurt, if desired. Serves 6



**RIVIANA KITCHENS**

From the Riviana Kitchens, compliments of Mahatma®, Carolina® and Success® rice.  
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