



Dressing Up the Holidays!

Traditional Rice Recipes for Special Celebrations!

Lemony Rice

- 1 cup MAHATMA® or CAROLINA® rice
- 1 teaspoon margarine
- 1 clove garlic, minced
- 1 teaspoon grated lemon peel
- 1/4 teaspoon ground black pepper
- 1 (14-1/2 oz.) can chicken broth
- 2 tablespoons snipped parsley

In a medium saucepan, over medium heat, combine all ingredients, except parsley. Bring to a boil. Reduce heat to simmer; cover and simmer 20 minutes or until all liquid is absorbed. Remove from heat. Fold in parsley. Serves 6.

Spinach Feta Rice

- 1 cup MAHATMA® or CAROLINA® rice
- 2 cups chicken broth
- 1 medium onion, chopped
- 1 cup sliced fresh mushrooms
- 2 cloves garlic, minced
- vegetable cooking spray
- 1 tablespoon lemon juice
- 1 teaspoon fresh chopped oregano
- 6 cups fresh spinach leaves, shredded (about 1/4 pound)
- 3 ounces feta cheese, crumbled
- freshly ground pepper
- chopped pimiento for garnish (optional)

Combine rice and broth in saucepan. Bring to a boil, stir. Reduce heat to simmer; cover and simmer 20 minutes or until rice is tender and liquid is absorbed.

While rice is cooking, sauté onion, mushrooms, and garlic in large skillet coated with cooking spray. Stir in lemon juice and oregano. Add spinach, cheese and pepper; toss lightly until spinach is wilted. Fold in rice. Garnish with pimiento. Serves 6.

Holiday Pork and Rice

- 1 cup MAHATMA® or CAROLINA® rice
- 2 tablespoons olive oil
- 6 (1/2-inch thick) pork loin chops, trimmed
- 1/2 teaspoon ground ginger
- 1 cup sliced fresh mushrooms
- 1/2 cup chopped yellow bell pepper
- 1 (14-1/2 ounce) can chicken broth
- 1 (8-ounce) can jellied cranberry sauce
- 1/4 cup water

Prepare rice according to package directions.

Heat oil in a large skillet. Add chops and brown on both sides. Remove from pan; sprinkle chops with ginger; set aside.

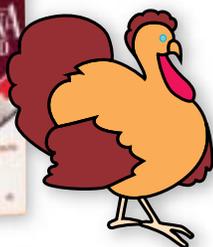
Add mushrooms and bell pepper to skillet; sauté until tender. Stir in broth, cranberry sauce, and water. Serve over hot cooked rice.

Note: For an elegant presentation, carefully remove cranberry sauce from can. Cut into 1/4-inch slices; cut into holiday shapes (stars, bells, holly leaves) using canapé or cookie cutters. Arrange rice on individual plates top with large stems of fresh herbs, a pork chop, and a cranberry sauce cutout. Serves 6.

Antipasto Rice

- 1 cup MAHATMA® or CAROLINA® rice
- 1 (14-1/2 oz.) chicken broth
- 1/2 cup vegetable juice
- 1 teaspoon crushed basil leaves
- 1 teaspoon crushed oregano leaves
- 1/2 teaspoon salt (optional)
- 1 (14 ounce) can artichoke hearts, drained and quartered
- 1 (7 ounce) jar roasted bell peppers, drained and chopped
- 2 tablespoons snipped parsley
- 1/2 teaspoon pepper
- 1/4 cup grated Parmesan cheese

In a large skillet, over medium heat, combine all ingredients, except Parmesan cheese. Bring to a boil. Reduce heat to simmer; cover simmer 20 minutes. Remove from heat. Fold in Parmesan cheese. Serves 6.





Spicy Peanut Soup

- 1 tablespoon vegetable oil
- 1 large onion, chopped
- 1 medium sweet potato, diced
- 2 cloves garlic, minced
- 8 cups chicken broth
- 1 teaspoon dried crushed thyme leaves
- 1/2 teaspoon ground cumin
- 1 cup MAHATMA® or CAROLINA® rice
- 3 cups thick and chunky salsa
- 3 (16 ounce) cans garbanzo beans, drained and rinsed
- 1 cup diced unpeeled zucchini
- 2/3 cup creamy peanut butter



In a large saucepan, heat vegetable oil and sauté onions, sweet potato and garlic, stirring occasionally until onion is softened (about 5 minutes). Add chicken broth, thyme, cumin, and rice. Bring to a boil, reduce heat to simmer, cover. Simmer for 20 minutes. Add salsa, beans and zucchini; cook 10 minutes. Add peanut butter and stir until completely combined. Remove from heat. Serves 8.

Creamy Rice Pudding

- 1-1/2 quarts 2% milk
- 1 cup sugar
- 1/2 cup MAHATMA® or CAROLINA® rice
- 1/2 cup raisins
- 1 teaspoon vanilla extract

Combine milk, sugar and rice in a heavy saucepan. Bring to a gentle boil over medium heat, reduce heat to simmer and cook, uncovered, for 1 hour, stirring occasionally. (The milk should just barely simmer, with bubbles breaking only at the outside edge of the surface. After an hour, the rice should be soft.)

Add raisins, increase the heat to medium, and cook about 30 minutes, stirring frequently, until rice has absorbed most of the milk – but not all – and the pudding is creamy.

Remove from heat and stir in vanilla. As the pudding cools, it will thicken, but will be very creamy. Serve warm or chilled. Serves 8.



Rice and Pecan Casserole

- 1 pound sliced fresh mushrooms
 - 1/2 cup sliced green onions
 - 1 clove garlic, minced
 - 1/2 cup margarine, melted
 - 2 cups MAHATMA® or CAROLINA® rice
 - 1 teaspoon salt
 - 1/2 teaspoon dried crushed thyme
 - 1/4 teaspoon ground black pepper
 - 1/4 teaspoon ground turmeric
 - 3 (14-1/2 ounce) cans beef broth
 - 1 cup water
 - 1-1/2 cups chopped pecans
- Garnish: whole pecan halves, sliced green onions

Preheat oven to 325°F.

In a Dutch oven, sauté mushrooms, green onion, and garlic in margarine until tender. Add rice; cook over medium heat 3 minutes, stirring constantly. Add salt and spices. Stir well. Add broth, water and pecans; bring to a boil. Remove from heat. Cover bake at 325° for 1 hour and 20 minutes or until rice is tender. Garnish if desired. Serves 10.

Happy Holidays from America's Favorite Rice Brands!

