

RICE MOLD (Mediterranean region)

- 1 1/2 cup water or chicken broth
- 3/4 cup rice
- 1/4 tsp. salt
- 1/2 tsp. dried herb (basil, thyme, oregano, or 1/4 cup parsley)

In a saucepan combine water or broth, rice, salt and herb. Bring to a boil; reduce heat. Cover and simmer about 15 minutes or till rice is tender and liquid is absorbed. Remove from heat. Let stand, covered, for 5 minutes.

Press hot rice into a buttered 3 cup mold or bowl to shape. Unmold at once onto a plate.

CURRIED RICE (Asian Indian)

- 1 tbsp. finely chopped onion
- 2 tbsp. margarine or butter
- 1/2 to 1 tsp. curry powder
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 3 cups hot, cooked white or brown rice
- 1/4 cup toasted silvered almonds (optional)
- 1/4 cup chopped pimento-stuffed olives or pitted ripe olives (optional)

Cook and stir onion in margarine until onion is tender. Stir in curry powder, salt and pepper. Stir into hot rice. Sprinkle with almonds.

Yield: 4 servings