

## Rice Pilow



1/2 cube butter  
1/3 cup Vermicelli, broken up

1 cup long grain rice  
1/2 tsp. salt

2 cups boiling water

1. Melt butter slowly.
2. When it gives off slight brownish color, add vermicelli.
3. Stir on low until vermicelli turns pink.
4. Add rice.
5. Add salt to taste.
6. Stir well for a few minutes.
7. Add to boiling water; stir lightly.
8. Cover & bring to a boil.
9. Turn heat to low (250).
10. Steam 20 to 30 minutes.

## Cranberry Fluff



2 cups raw cranberries, ground  
3 cups tiny marshmallows  
3/4 cup sugar

2 cups diced unpared tart apples  
(1 large apple)  
1/2 cup seedless green grapes  
1/2 cup broken walnuts  
1/2 tsp. salt

1 cup heavy cream, whipped

1. Combine.  
Cover & chill overnight.
2. Add to above.
3. Fold into above.
4. Chill.
5. Turn into serving bowl or spoon into individual lettuce cups. Trim with cluster of green grapes if desired.