



Cheese and Rice Croquettes

$\frac{1}{2}$ cup raw rice	$\frac{1}{4}$ cup cracker crumbs	Pepper
$\frac{3}{4}$ cup grated Kraft American Cheese	2 egg yolks	1 tsp. Worcestershire Sauce
	Salt	Currant Jelly

Cook rice in boiling salted water until tender, put into a colander to drain thoroughly. Add grated cheese, cracker crumbs, beaten egg yolks and seasonings, salt and pepper to taste. Form into croquettes, making a depression in the top of each. Dip in beaten egg, then in cracker crumbs, fry in deep fat until golden brown, place currant jelly in the depression of croquette and serve at once.