

## Golden Rice Balls

**P**ICK over and wash half a cupful of rice. Add slowly to half a cupful of boiling water and place in a double boiler. Cook until the rice has absorbed all the water. Add one cupful of scalded milk or boiling water and half a teaspoonful of salt, and cook until the rice is soft. When cold, form into small balls the size of potato balls, and sauté in hot fat or oil. Drain on brown paper. Serve hot.