

Pompadour Rice.

1 cup rice

1 cup heavy cream

1 cup small pineapple, grated.

1-2 cup powdered sugar.

Cook rice in boiling salted water until tender. Drain and blanch by allowing cold water to run through. Whip cream until of consistency of boiled custard. Fold into rice and carefully add pineapple and sugar which have been mixed together. Chill. Serve piled in sherbet glasses, garnished with a candied cherry on top.