

## Rice and Pimentos

1 Small Can of Pimentos  
1 Cupful of Rice

1 Cupful of Grated  
Cheese  
2 Eggs  
1½ Cupfuls of Milk  
Salt and Pepper to  
Taste



**W**ASH the rice and boil it in plenty of boiling salted water, then drain; add the cheese, the pimentos, first having cut them in small pieces, the eggs which have been well beaten, the milk and the seasonings. Turn into a buttered fireproof dish and bake in a moderate oven for twenty minutes.