

SPANISH RICE.

- ¾ cup rice.
- 2 tablespoons butter.
- 5 cups boiling water.
- 2 small onions.
- 2 cups tomatoes.
- ½ green pepper, chopped, salt
peper, paprika, butter.

Fry the rice in the butter until brown; then add the boiling water and cook until soft (about 20 minutes). Drain. Saute the onions, which have been thinly sliced, in a little butter. Mix with the tomato and chopped green pepper and add mixture to rice. Add seasoning to taste and turn into a buttered casserole. Bake 30 minutes in a moderate oven (350 degrees F.). Serve at once.