

## TURKISH PILAF I.

One-half cup white or brown rice.

One and three-fourths cup stewed tomato or one cup soup stock.

Three-fourths cup stewed tomato, strained.

Three tablespoons butter.

One tablespoon salt.

Paprika.

Onion, or chopped pepper.

Heat tomatoes, or stock and tomato, to boiling. Add washed rice, boil five minutes. Continue cooking in double boiler until rice is tender—forty-five minutes to one hour. Stir in butter with a fork.

## TURKISH PILAF II.

Two cups boiled rice (white or brown).

One cup stewed tomato.

Two to three tablespoons butter.

One-half teaspoon salt.

Paprika.

Chopped onion or pepper.

Bread crumbs.

Cook tomatoes and seasoning together. Add butter. Mix with rice. Arrange in baking pan in layers, using bread crumbs between the layers and on top. Bake till crumbs are brown.