

Measurements are level; "tsp" stands for teaspoon, "tbsp" for tablespoon

### MATERIAL AND AMOUNT

Giblets from 2 chickens	
Rice (uncooked)...	½ cup
Tomatoes (canned)	2 cups
Onion.....	1
Shortening.....	1 tbsp.
Cold water.....	1 qt.
Green peppers (sweet)	2
Chopped parsley. .	1 tbsp.
Thyme.....	½ tsp.
Cayenne pepper. .	¼ tsp.
Salt.....	1 tsp.

### Cuban Rice

**P**UT the lard in a skillet; when hot add the giblets and onion, taking care not to burn the onion while browning. Then add tomatoes, and cook until thoroughly blended and a rich color; add water, salted, and when it boils stir in rice. Chop green peppers fine and add parsley, thyme and Cayenne. Let all cook slowly for three-quarters of an hour, stirring occasionally to keep from sticking. This is a very popular Southern dish. It is nourishing and delicious, and not expensive. Time in preparation, 25 minutes. Number of persons served, six.

Mrs. J. W. L., Eunice, La.