

Italian Rice.

- 2 tablespoons of butter.
- 4 medium sized onions.
- 1 cup of rice.
- $\frac{1}{2}$ teaspoon of salt.
- Dash of red pepper.
- 3 cups of chicken broth.

Melt the butter in a shallow pan; cut the onions and put in melted butter. At the same time put in the cup of dry rice (the rice should not be washed; it can be picked over on a clean towel, as it will not brown if there is any moisture). Allow the onions and rice to become thoroughly browned in the butter over a low light. After the rice and onions are uniformly brown, add the chicken broth and simmer for about three-quarters of an hour. If chicken broth is not available, one can use a bouillon cube dissolved in three cups of boiling water. Care should be taken to have the heat very slow, as too quick cooking makes the rice soggy.

(Mrs. Franklin D. Roosevelt.)