

SCALLOPED KIDNEY BEANS.

2 cups cooked red kidney beans (1 large can).

1-3 cup raw rice.

2 cups tomato.

1 tablespoon sugar.

$\frac{1}{4}$ cup chopped raw onion.

1 tablespoon bacon fat.

1 teaspoon salt.

Dash of paprika.

Parboil rice five minutes; drain. Arrange beans and rice in layers in casserole (buttered). Mix tomato, onion, bacon fat, salt, sugar and paprika and add to bean mixture. Bake about 30 minutes.

If dried beans are used, soak over night in cold water; drain. Cover with cold water and 1-8 teaspoon soda. Parboil 15 minutes; drain. Add boiling water barely to come to top and $\frac{3}{4}$ teaspoon salt. Cook very slowly until soft and there is only a small amount of thick juice.