

Surprise Croquettes

Ingredients

$\frac{2}{3}$ cupful rice
3 cupfuls milk, 2 eggs
 $\frac{1}{2}$ level-teaspoonful salt
Bread crumbs for dipping
Currant jelly

Time: Preparation and cooking, $1\frac{1}{2}$ hour

Number Served: 6 persons

WASH the rice, add salt, milk. Cook slowly until rice is soft, thick and creamy. Add eggs, beaten, and cook a moment longer until mixture is thick again, stirring constantly. Spread mixture on a platter to cool. When *cold and stiff*, shape into balls, putting a small piece of jelly in the center of each. The jelly must be entirely covered with the rice. Roll in crumbs, dip in beaten egg, and again in crumbs. Fry in deep, hot fat, until a golden brown—about 2 minutes. Serve hot, with poultry, in place of potatoes. These may also be served as a dessert: in that case sift with powdered sugar.