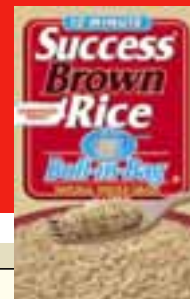


WITH SUCCESS® BROWN RICE RECIPES, SUCCESS IS IN THE BAG®.

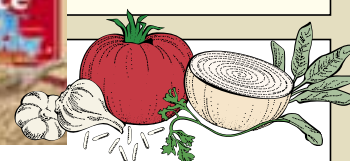


Honey Nut Dressing

1 bag **SUCCESS®** Brown rice
1 tablespoon margarine
3/4 cup chopped onions
3/4 cup chopped celery
1/2 cup raisins
1/4 cup chopped walnuts
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
2 tablespoons honey
1 tablespoon lemon juice
2 tablespoons chopped fresh parsley

Prepare rice according to package directions.

In a large skillet melt margarine and sauté onions and celery until tender. Stir in rice, raisins, walnuts, salt, cinnamon, honey, lemon juice and parsley. Simmer 10 minutes. Serves 4.



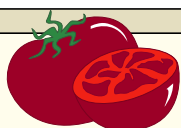
Dressed for Success!

Pine Nut Dressing

1 bag **SUCCESS®** Brown rice
1 tablespoon low-calorie margarine
1/2 cup chopped onions
1/2 cup chopped celery
1/4 cup toasted pine nuts
1 tablespoon chopped fresh parsley
3/4 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup low-sodium chicken stock

Prepare rice according to package directions.

In a saucepan, melt margarine and sauté onion and celery until tender. Add remaining ingredients. Fold in rice. Simmer 10 minutes. Serves 4.



Spicy Sausage Skillet Breakfast

2 bags **SUCCESS®** Brown rice
1 pound bulk sausage (chicken, beef, pork or turkey)
1/2 cup chopped onion
1 can (10 ounce) tomatoes with green chilies, undrained
1 tablespoon chili powder
1-1/2 cup (6 ounce) shredded Monterey Jack cheese

Prepare rice according to package directions.

Crumble sausage into a large skillet; cook until lightly browned. Stir occasionally to break up sausage. Drain. Add onion; cook until tender. Stir in tomatoes, chili powder and rice. Simmer 5 minutes. Sprinkle with cheese. Serves 8.

Early Success!

Healthy Breakfast Cereal

1 bag **SUCCESS®** Brown rice
1 carton (8 ounce) Dutch apple low-fat yogurt
1/4 cup raisins
1/4 cup chopped pecans
1 teaspoon cinnamon
apple juice, optional

Prepare rice according to package directions. Cool.

Combine all ingredients except apple juice. Stir to mix thoroughly and chill approximately 20 minutes before serving. If desired, add apple juice to moisten. Serves 4.



Success is in the Bag®

Chicken & Rice Soup

1 bag **SUCCESS®** Brown rice
2 cans (13-3/4 ounce) chicken broth
1/4 cup sliced green onions
1/2 teaspoon pepper
1 chicken breast, cut in thin strips
2 tablespoons minced fresh parsley
Parmesan Cheese

*Start with
Success*

Prepare rice according to package directions.

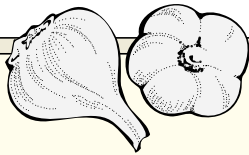
Combine broth, green onions and pepper in large saucepan. Heat. Add cooked rice and chicken. Heat for 10 minutes. Remove from heat; sprinkle with parsley and Parmesan cheese. Serves 4.

Chinese Chicken Salad

2 bags **SUCCESS®** Brown rice
2 cups cubed, cooked chicken
6 cups chopped salad greens
1 sweet red bell pepper, diced
4 teaspoons toasted sesame seeds
3/4 cup oil and vinegar salad dressing

Prepare rice according to package directions.

Combine rice, chicken, salad greens and bell pepper in large bowl. Toss. Add sesame seeds and salad dressing. Toss gently and chill. Serves 8



Country Stew

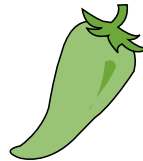
2 bags **SUCCESS®** Brown rice
1 pound lean, ground turkey
1 small onion, chopped
1/2 teaspoon dried basil
1/2 teaspoon garlic powder
2 cans (16 ounce) tomatoes, chopped
1 teaspoon pepper
1 can (16 ounce) corn

Prepare rice according to package directions.

Brown ground turkey with onion. Drain off excess fat. Add basil and garlic. Add tomatoes, salt (if desired) and pepper; simmer 20 minutes. Add corn and cooked brown rice. Heat thoroughly. Serves 8.

Mexican Rice Ole!

2 bags **SUCCESS®** Brown rice
1 tablespoon margarine
1/2 cup finely chopped onion
1/2 teaspoon garlic powder
1 can (5.8 ounce) whole kernel corn, drained
3/4 cup non-fat plain yogurt
1/2 cup shredded cheddar cheese
1 small can (4 ounce) chopped green chilies



Prepare rice according to package directions.

Place margarine in skillet. Sauté onions. Add garlic powder and corn. Add cooked rice. Fold in remaining ingredients. Heat. Serves 8.

*Sweet
Success!*

Brown Rice Apple Crisp

1 bag **SUCCESS®** Brown rice
1 can (20 ounce) pie-sliced apples
1 cup packed brown sugar, divided
1 teaspoon ground cinnamon
3/4 cup uncooked oatmeal
2 tablespoons cold margarine
1/4 cup chopped nuts (optional)

Preheat oven at 350°F.

Prepare rice according to package directions.

Combine rice, apples, 1/2 cup brown sugar and cinnamon in an oiled 8-inch square baking dish. Combine oatmeal and remaining 1/2 cup brown sugar in medium bowl; cut in margarine until mixture resembles coarse crumbs. Stir in nuts, if desired. Sprinkle over rice mixture. Bake 20 minutes. Serves 6.

