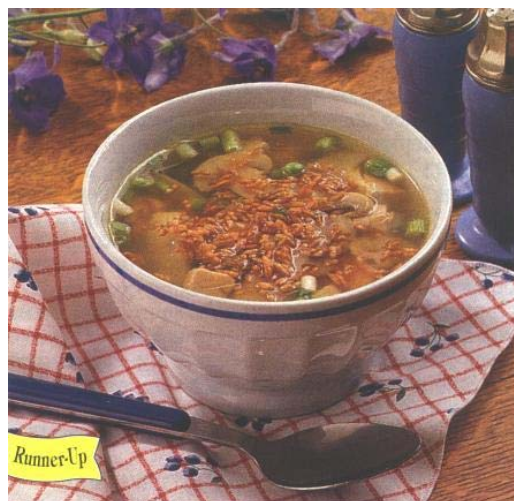


## **Sizzling Rice Soup**

This unique Oriental soup is such a hit that no one has much room for the main course. The rice really does sizzle when it gets added to the soup.

- 1 cup uncooked long grain rice
- 8 cups chicken broth
- 2 cups cubed cooked chicken
- 2 cups sliced fresh mushrooms
- 1/4 cup chopped green onions
- 1 can ( 8 oz.) bamboo shoots, drained
- 1 can (8 oz.) sliced water chestnuts, drained
- 4 chicken bouillon cubes
- 1/2 tsp. garlic powder
- 1 package ( 10 ounces) frozen peas
- 1/4 cup cooking oil



Cook rice according to package directions.

Spread on a greased 15-inch x 10-inch x 1-inch baking pan.

Bake at 325 degrees for 2 hours or until dried and browned, stirring occasionally; set aside.

In a large soup kettle or Dutch oven, combine the broth, chicken, mushrooms, onions, bamboo shoots, water chestnuts, bouillon and garlic powder.

Cover and simmer for 1 hour.

Add peas; cook for 15 minutes.

Just before serving, heat oil in a skillet. Fry rice in hot oil until it is slightly puffed.

Ladle soup into servings bowls.

Immediately spoon some hot rice into each bowl and it will sizzle.

Yield: 10 to 12 servings ( 3 quarts).