

Casserole - Wild Rice
Stewart, Nancy – DFAIT/MAECI

Ingredients:

- 1 Cup of Wild Rice
- 3 Strips of Crisp Crumbled Bacon
- 1/4 pound of fresh mushrooms, sliced
- 1/2 cup of chopped onions, chives or shallots
- 1 stalk of celery, chopped
- some green pepper
- Butter
- 1 can of cream of mushroom soup
- 1/2 cup of toasted almonds

Instructions:

- Wash and drain rice. Spread evenly in a large low pan. Fill with salted water to triple the depth of the rice and cook covered for approximately one hour in 350 F oven until rice is nearly tender
- Remove cover for the last 20 minutes. Drain if necessary
- This can be prepared the day before and baked together with other ingredients just before serving
- Fry bacon. Remove from skillet and set aside. Sauté mushrooms, onions, green peppers and celery in butter. Combine all ingredients and season with salt and pepper
- Bake in covered casserole at 350 F until heated through and serve
- Leftovers freeze well