

## WILD RICE

1 lb. Wild Rice

1 sm. to medium size onion (saute)

1 jar of mushrooms (sliced)

Can of Beef Consomme

Oven at 350 - Bake for 30 min. to 45 min. You  
can lower oven to keep dish hot  
METHOD: before serving.

Soak Wild Rice in your plastic dish pan for  
several hours. Water should cover the rice.  
Then rinse, rinse, rinse until your water  
runs clear. Add rice to boiling salted water.  
(You will have to use a large soup kettle for  
this, as rice will increase in size.) Boil  
rice for at least 20 min. to 30 min.  
Drain rice in colander. Pour some cold water  
thru rice when in colander.

~~Add~~ In your large roaster pan, put the rice,  
add sauted onions (I use alot of butter when  
I saute the onions). Slice your mushrooms  
in small pieces. Add 1/2 to 3/4 can of the  
beef consomme to rice. Save the rest of the  
consomme. Add salt to taste and fresh ground  
pepper. You should make this the evening before  
so the consomme flavor will penetrate the rice.

Bake in roaster pan or a 9 x 13 oven proof dish.  
Test while in oven (oven s/b at 350) Stir  
occasionally and add remaining consomme. You  
can put a piece of foil over top of baking dish.  
This will prevent your rice from drying out, and  
it should get nice and fluffy. Bake only until  
hot, stirring occasionally. This will serve  
8 to 10 depending on appetites.