

OVEN BAKED WILD RICE

SERVE WITH BEEF EXTRAORDINAIRE AND SAUCE
DIANE, PAGE 118.

1½ CUPS WILD RICE	375 mL
½ CUP BUTTER	125 mL
1- 4 OZ. CAN WATER CHESTNUTS	115 mL
2 CUPS FRESH MUSHROOMS - SLICED	500 mL
4- 10 OZ. CANS CONSOMME - UNDILUTED	4-284 mL

SOAK WILD RICE OVERNIGHT IN A GENEROUS AMOUNT
OF WATER. DRAIN. MELT BUTTER IN A 2 QT. CASSEROLE.
ADD RICE, WATER CHESTNUTS AND MUSHROOMS AND STIR.
POUR IN CONSOMME. LET STAND UNTIL READY TO BAKE.
THIS MIXTURE WILL BE RUNNY - BUT DON'T PANIC -
IN 1½ TO 2 HOURS, BAKED AT 325° YOU'LL HAVE FLUFFY
RICE. SERVES 8.