

Wild Rice Casserole

Category: Vegetable

Servings: 2

Rating: 10

Source: Good Housekeeping Cookbook

Description:

Wonderful accompaniment to roast Cornish Game Hens.

Ingredients:

1 wild rice	1/2 cup uncooked
1 water	1-1/2 cup boiling
1 salt	1/2 teaspoon
1 butter, unsalted	1 tablespoon
1 onion	2 tablespoon minced
1 green bell pepper	1 tablespoon minced
1 mushroom	2 ounce sliced tinned drained
1 cream of mushroom so	1/2 of a 10 ounce can undiluted
1 cream	1/2 cup
1 marjoram	1/8 teaspoon
1 basil	dash dried
1 tarragon	dash dried
1 curry powder	1/4 teaspoon
1 salt	1/4 teaspoon
1 pepper	1/8 teaspoon

Instructions:

Wash the rice well in three or four changes of cold water. Add salt to boiling water and stir in the rice. Simmer, uncovered, until the rice is tender and water is absorbed, about 30m. Melt butter in a saucepan and saute the onion, green pepper, and mushrooms until the onion is translucent, about 5m. Stir in the mushroom soup, cream, marjoram, basil, tarragon, curry, 1/4t salt, and 1/8t pepper. Heat for about 10m. Add the cooked rice to the mixture and heat, stirring occasionally. Serve hot.