

Taste That!

Dick's Wild Rice Casserole

3 pkgs. Jimmy Dean Sausage (1 each of hot, mild, regular) browned in microwave, do not drain. Separate into small pieces and interrupt the microwave and break into smaller pieces as it cooks. Do not overcook. Should be finely, chopped.

1 lb. Wild Rice & 8 cups of water (with 8 scoops or cubes of chicken bouillon). Bring water to boiling then Simmer at 250-275 for 60 minutes. Keep covered at the beginning /part of the time thereafter. **Keep adding water so that rice is covered.** Rice is done when it is soft. I let it set until I am ready to mix the ingredients before I drain it. **Check and keep covered in water as it cools.**

1 cup sliced mushroom finely chopped (the smaller the better)

1 cup onions finely chopped.

1 stalk of celery finely chopped.

Sautee Mushrooms, Onions, Celery, in butter until soft.

2 cups diced chicken, (family pack of thighs) (bake in oven then remove skin and bones and dice).

DRAIN THE RICE (and rinse)

When the above are ready it is time to mix in largest bowl you have all the ingredients from above and then add below.

2 cans 'Cream of chicken mushroom' soup.

1 can 'Cream of celery' soup.

½ cup Milk.

¼ tsp Oregano.

¼ tsp Thyme.

¼ tsp Marjoram

¼ cup Pimento (optional, and I do not use). Also, optional cover the finished dish with slivered almonds (I do not do this either)

ALL INGREDIENTS MIXED, place in 2 glass (9x13) casseroles and bake at 350 degrees for 25 minutes. It usually takes longer than that.

Look for the juice to bubble at the sides of the dish. Keep covered with tinfoil until cooked and then take it off to brown the top if desired. (If freezing before use, then do not brown until reheated)