

— sides —

MARIE'S WILD RICE CASSEROLE SUPREME



90 minutes



30 minutes



6 servings

INGREDIENTS

- 1 cup uncooked whole kernel wild rice (250 mL)
- 3 cups beef broth (750 mL)
- 1/4 tsp. thyme (1 mL)
- 1/4 tsp. basil (1 mL)
- 1/2 cup butter or margarine (125 mL)
- 1/3 cup finely chopped onions (75 mL)
- 1/2 lb. fresh mushroom, sliced (250 g) or 10 oz. (284 mL) can
- 1/2 cup evaporated milk or light cream

INSTRUCTIONS

1. Rinse wild rice with cold water and place in a large pot with the beef broth, thyme and basil. Bring to a boil, cover and simmer for one hour, or until tender. Remove from the heat and let sit for 30 minutes to absorb the remaining liquid.
2. Melt the butter in a large frying pan. Add the onions, and sauté until translucent. Add the mushrooms and brown lightly.
3. Combine the rice, mushroom, onion mixture and evaporated milk. Place in a greased 1 1/2-quart (1.5 L) casserole dish.
4. Bake in a 350°F (180°C) oven for 30 minutes, until heated through.

TIME-SAVING TIP

You can make this a day or two ahead and refrigerate it. Just increase the oven time by 15 minutes. It even freezes well, so double the recipe and freeze a batch for another day.

COOKING TIP

Cooking time for wild rice varies according to how the rice has been parched (dried).