

## **Wild Rice Casserole**

### **Ingredients**

- 3 tbs. chopped onion
- 3 tbs. chopped green pepper (I often use a mix of red, green and yellow for color).
- 3 cups hot chicken broth
- 1 cup wild rice ( thoroughly washed under cold water in a mesh strainer).
- 1/2 stick margarine

### **Directions**

Heat margarine in a frying pan over low heat. Saute onions and peppers.

Add the wild rice and blend all together.

Transfer to a casserole dish and add chicken broth.

Cover and bake at 350 degrees for 45 minutes or until all liquid is absorbed.

Note: Try other variations to compliment your entree. The basic goes well with chicken and turkey. I add chopped walnuts or cashews for holidays, beef broth with roast beef. Three cups of water with a couple strips of bacon goes well with pork roast. Garnish with parsley or cilantro for color. I even added shredded cheese to go with a veal dish. Have fun.