

## **Wild Rice Delux Ingredients**

- 1 Package Of Bacon
- Oven (Of Course)
- 1 Large Can Of Mushroom Soup (Family Size And Condensed)
- Large Roasting Pan (Like One For A Turkey)
- 1 Package Wild Rice (Generally Come In A Bag)
- Fresh Sliced Mushrooms (About 20 Medium)
- Chopped Onion (Optional)(About One Medium)
- Chopped Celery
- Plenty Of Water
- Pinch Of Salt

## **Directions**

Cook your rice until it pops open.

Change the water one or two times during this process.

Do this slowly, or the rice will get mushy.

While this is occurring take your bacon and slice it into little squares and fry just until cooked (not crispy) then add your fresh sliced mushrooms and onion and celery ( the onions and celery are not necessary) if you like. Fry slowly for about a half hour and then set aside.

Preheat the oven to 350 degrees Celsius

Once you have these three things done, take your rice, the fried preparation, mushroom soup, water (equal to soup) and mix them together in the roasting pan. Mix well.

Pop it into the oven and cook for about 1 to 1 and half hours.

Stir before serving and Enjoy.

Note: Do not feed this to animals, it would be a great disrespect to do so.

Additionally, it is important to hone your skill at this. Your first preparation may not be attractive, but it will still taste wonderful. You must find your own method for success.