

Wild Rice Hotdish

Ingredients

- 1-2 cups Wild Rice
- 1 lb ground beef
- 1 can cream of mushroom
- 1 can cream of chicken or cream of celery
- 1 can mushrooms
- 1/4 cup of onion
- salt/pepper to taste

Directions

1. Boil wild rice till almost done, drain and set aside.
2. Fry hamburger with onions till done add mushrooms.
3. Add cream of mushroom and cream of chicken and add about 3/4 cans of water
from each.
4. Stir in wild rice, place in roaster pan and bake at 350 till done, about 20-30 minutes

Note: you may need to add more water, or less rice!!