

SAUSAGE CASSEROLE WITH WILD RICE

INGREDIENTS

- 1 package (4 ounces) wild rice
- 1 package (6 ounces) long-grain and wild rice mix
- 1/2 pound Veron's sausage
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper or combination of red and green
- 1/2 cup chopped celery
- 4 ounces sliced mushrooms
- 1 can (10 1/2 ounce) cream of mushroom or cream of celery soup
- 1 cup shredded Cheddar cheese

PREPARATION

Cook wild rice in water, following package directions, but for 45 minutes. Cook the long-grain and wild rice mix for 15 minutes, with just water. Save the seasoning pack to add later. Drain rices and rinse with hot water.

Meanwhile, in a large skillet, brown Veron's sausage; remove sausage with a slotted spoon. If sausage was very fatty, drain fat into a small cup and return 2 to 3 teaspoons of the drippings to the skillet. Add chopped onion, bell pepper, and chopped celery. Sauté until onion is just tender then add the sliced mushrooms. Continue to cook until mushrooms are golden brown and vegetables are tender.

In a large bowl, combine sausage, cooked vegetables, cooked and drained rices, seasoning packet, the shredded cheese, and condensed soup. Transfer sausage mixture to a shallow 2-quart casserole (9-inch square baking dish or 11x7-inch). Cover with foil and bake sausage casserole at 325° for 55 to 60 minutes, or until hot and bubbly. Sausage casserole serves 8.

