

## Wild Rice

(8 servings)

### Ingredients:

- 2 cups wild Rice
- 1 large Onion
- 1 cup Celery
- 1 can Mushrooms
- 1 tsp Salt
- ¼ tsp Pepper
- 2 cans Consummate
- 1¼ stick Butter
- ¼ tsp Marjoram

### Directions:

Prep time 24 hrs

Wash rice 4-5 times, then soak overnight.

When soaking rice overnight water should be 1" above rice.

Save this water for the boiling.

Brown onion, celery, butter, mushrooms, salt, marjoram, and pepper to taste.

Steam the rice for 2 hrs.

Combine all ingredients and mix before placing in oven.

Cook for 30-60 min at 350°.