

Wild Rice Casserole Tennessee

Marguerite Ansley - Winchester, TN
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Servings: 12

*2 (three pound each) whole
broilers or fryers
1 cup water
1 cup dry sherry
1 1/2 teaspoons salt
1/2 cup curry powder
1 medium onion, sliced
1/2 cup celery
1 pound mushrooms
1/2 cup butter
2 packages (6 ounce ea)
Uncle Ben's wild rice
dressing (do not use
instant)
1 cup sour cream
1 can (10-3/4 ounce) cream
of mushroom soup*

Preparation Time: 1 hour**Bake Time: 1 hour**

In a pot, cook the chicken in water, sherry, salt, curry powder, onion and celery. Bring to a boil. Cover. reduce the heat. Simmer for one hour.

Strain the broth. When the chicken has cooled, remove the meat from the bones.. Cut into bite-size pieces.

Saute' the mushrooms in butter until brown.

Measure the broth. Use the broth as part of the liquid to cook the rice.

In a bowl, combine the chicken, mushrooms, rice, sour cream and mushroom soup. Turn into a 3-1/2 or 4-quart casserole dish.

Bake in the oven at 350 degrees for one hour.

Per Serving (excluding unknown items): 170 Calories; 13g Fat (76.1% calories from fat); 2g Protein; 7g Carbohydrate; 2g Dietary Fiber; 29mg Cholesterol; 452mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.