

MA-NO-MIN CASSEROLE(WILD RICE)



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Submitted by Barb Souther

Dish Type: [Recipes](#) | Prep Time: | Cook Time: 2 hours at 325 degrees | Servings: 6-8

This dish is a great accompaniment to meats and fish

▣ Ingredients

- 2 cups Wild Rice, raw
- 1/4 to 1/2 lb. Butter
- 1 5oz can Water Chestnuts, drained
- 1 4oz can Mushrooms, drained
- 1 3/3/8 oz pkg Almonds, sliced
- 1/4-1/2 cup Green onion tops, Chives, Celery or Green Pepper, chopped.
- 6 cups Chicken Broth

▣ Instructions

Wash wild rice thoroughly and soak overnight in cold water. Drain.
Melt butter in skillet; add rice and all ingredients except chicken broth. Simmer until well-blended, but not browned, about 20 minutes.
Then put rice mixture in 4-qt. casserole.
Boil chicken broth and add to casserole. Cover and bake in 325 degree oven for 2 hours.

i Additional Notes

Faculty Women’s Club
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