

Pork Sausage and Rice Casserole

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(This recipe was contributed to a high school classmate, Deb Toye. Thanks for the recipe and it looks scrumptious!)

Ingredients:

1 1/2 lbs. ground pork sausage (*NOT breakfast sausage)

2-3 stalks celery, sliced

1 large or 2 small onions, diced

8 oz. package fresh mushrooms, sliced (can substitute canned)

1 cup brown rice, uncooked (can use white)

1/2 cup wild rice, uncooked

1 - 10 oz. can condensed cream of celery soup

1 - 10 oz. can condensed cream of mushroom soup

1 - 14 oz. can of chicken broth

4 cups water

1 Tbsp. tamari or soy sauce

Directions

1) Brown sausage. Add celery, onion and mushrooms and cook 5 min. more.

2) While sausage is cooking, combine soups, broth, water and tamari sauce in a bowl.

3) Put sausage and veggie mix in a casserole dish or crock pot.

4) Add rice, liquids, and stir all together.

5) Bake at 350 degrees for 1 1/2 hours, or in a crock pot on high for 4-6 hours.

6) Check liquid throughout cooking. If it all get absorbed before the rice is done, add more water.

Good served with a lettuce salad and Italian dressing, and a hearty wheat bread, buttered.