



Ground Beef Wild Rice



Ingredients:

- 1 cup wild rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can sliced mushrooms (drained)
- 2 beef bouillon cubes
- ¼ teaspoon celery salt
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper
- ¼ teaspoon onion salt
- ¼ teaspoon paprika
- ¾ cup Chopped Celery
- 6 tablespoons chopped onion
- 2 tablespoons butter
- 1 ½ pounds Ground Beef
- ½ cup slivered almonds

Instructions:

1. Pour 4 cups boiling water over uncooked wild rice and let stand 15 minutes.
2. Drain rice and add mushroom soup, cream of chicken soup, mushrooms, beef bouillon cubes dissolved in one cup boiling water, celery salt, garlic powder, pepper, onion salt, and paprika.
3. Sauté chopped celery and onion in 2 T butter and add to the above mixture.
4. Brown ground beef. Drain and add to the rest of the ingredients.
5. Put in casserole dish and sprinkle with slivered almonds; refrigerate until time to bake.
6. Bake covered for 1 1/2 hours at 350 degrees F.