
Wild Rice Casserole *With Hominy*

Servings: A lot

INGREDIENTS

- 2 c wild rice - 5 ½ c water
- 2 lbs ground beef
- ½ c chopped onion
- 22.6 oz can cream of mushroom soup
- 10.5 can oz cream of mushroom soup
- 2 - 8 oz can mushrooms
- 2 - 15.5 oz cans hominy
(approx. 3 cup hominy)
- 1 tsp onion powder
- 2 tsp garlic powder
- salt & pepper

DIRECTIONS

Prepare Rice

1. In a large pot put 5 ½ c water to boil, medium to high heat. After it comes to a boil stir in 2 cups wild rice into water, stir and cover. Reduce heat to low or simmer, cook for 45 mins without removing lid.

Ground Beef

1. In a large frying pan add 2 lbs ground beef, ½ c chopped onion. Fry until beef is browned and done. Drain grease and return to pan. To pan add remaining ingredients, cook until heated, bringing to a low boil and add to wild rice.

Other ways to use *Hominy or Wild rice*

Add to your favorite soup recipes

Add as a side dish to meals by adding butter
and salt & Pepper

Adding to meat pies, chicken pot pies or tater
tot casserole

Hominy is a great substitute to use in any recipes you normally use corn.

Wild rice is a great substitute to use in many recipes that you would normally use rice, pasta or potatoes.
