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RACKS Recipes: Stuffing

Wild Rice Dressing

3 chicken bouillon cubes
1 c. raw wild rice
1 c. chopped celery
1 c. finely chopped onion
1/3 c. butter
1/2 lb. mildly seasoned pork sausage (I use Bob Evans)
1 (4 oz.) can mushrooms, drained
1/4 c. chopped fresh parsley (optional)
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. sage
1/4 tsp. thyme

Wash rice and drain. In a medium sized saucepan dissolve bouillon cubes in boiling water. Add rice. Cover tightly and simmer 30 to 40 minutes. Drain. Sauté celery and onion in butter until soft.

Add to rice. Lightly brown sausage in skillet. Drain excess fat. Combine remaining ingredients and sausage, add to rice mixture. Stuff fowl. Dressing may be baked in a covered casserole or loaf pan in oven at 325 degrees for 1 hour. Yield: Five (5) cups or enough for ten (10) pound bird.