

Mushroom Wild Rice Bake

Ingredients

4 cups water
4 beef bouillon cubes
2 garlic cloves, minced
1/2 cup uncooked wild rice, rinsed
1/2 cup uncooked long grain rice
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup butter or margarine

In a saucepan, combine water, bouillon, garlic and wild rice; bring to a boil over medium heat. Reduce heat, cover and simmer for 30 minutes. Add long grain rice; cover and simmer for 20-25 minutes or until the rice is tender. Stir in mushrooms and butter.

Transfer to an ungreased 8-in. square baking dish. Bake, uncovered, at 350 degrees Fahrenheit for 30-40 minutes or until liquid is absorbed.

