

Kitty Hubbard's Chicken & Wild Rice Casserole

Serves: 8

3 lbs Chicken Breasts

1 Cup water

1 Cup Dry Sherry

1 ½ Tsp Salt

½ Tsp Curry Powder

1 Medium onion, sliced

½ Cup Sliced Celery

1 lb Fresh Mushrooms

¼ Cup Oleo Margerine

2 pkgs (2 oz each) Long Grain Wild Rice w/ Seasonings

1 Cup Sour Cream

1 Cup Cream of Mushroom Soup

- Place chicken in deep kettle. Add Water, Sherry, Salt, Curry, Onion, Celery. Bring to boil.
- Cover tightly – Reduce to simmer until tender.
- Remove from heat – Strain remaining broth.
- Refrigerate Chicken and Broth. When chicken is cool, remove from bone and cut into bite-sized pieces.
- Sauté mushrooms in butter until golden brown.
- Measure broth a make rice – Use as part of liquid for firm rice. (I use a little less liquid & about 2 minutes less cooking time)

- Combine Chicken, Rice, Mushrooms in 3 ½ to 4 qt casserole.
- Blend in sour cream & mushroom soup
- Toss lightly with chicken mixture
- Cover and refrigerate until ready to bake
- Bake at 350 for one hour.