



**RECIPE NAME:** Chicken Wild Rice Casserole

**FROM THE KITCHEN OF:** Justin Anderson '00

### INGREDIENTS:

2 Whole Chickens  
1 C. Water  
1 C. Sherry  
1 1/2 tsp. Salt  
1/2 tsp Curry Powder  
1 Medium Onion, chopped  
1/2 C. Celery, chopped  
16 oz. Fresh Mushrooms, sliced  
1/4 C. Butter or Margarine  
1 C. Sour Cream  
1 can Cream of Mushroom Soup

### INSTRUCTIONS:

Put the chickens, Sherry, Salt, Curry, Onions and Celery into a Dutch oven. Cover and simmer 1 hour, until chicken is tender. Strain, saving the liquid, refrigerate. Debone the Chicken and refrigerate. Saute Mushrooms in the butter. Cook 2 packages original long grain rice (longer cook time like Uncle Ben's), using the broth from the chickens, and supplementing water if needed. Mix Sour Cream and Cream of Chicken Soup. Chicken, mushrooms, rice, and soup mix together. Place in casserole dish(es). I normally need 2.

Bake Covered at 350 degrees for 1 hour.

