

Sausage and Rice Corinth

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Servings: 8

*1 pound pork sausage
1 green pepper, chopped
1 small onion, chopped
1/2 cup celery, chopped
4 1/2 cups boiling water
2 packages dried chicken
noodle soup
1/2 cup raw rice
1 package slivered almonds
3 teaspoons sherry
(optional)*

Preparation Time: 20 minutes

Bake Time: 1 hour

In a skillet, fry the sausage breaking it into bite-size pieces. Remove from the pan and drain off the grease reserving one tablespoon.

In the skillet, saute' the pepper, onion and celery until tender. Add the water, soup and rice. Cook for 7 minutes. Add the sausage and almonds. Mix together.

Pour the mixture into a two-quart casserole dish.

Bake, uncovered, in a 300 degree oven for one hour.

Just before serving, pour the sherry over the top, if using.

Best when served with brunch or with pork dishes.

Per Serving (excluding unknown items): 353 Calories; 32g Fat (81.1% calories from fat); 11g Protein; 6g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 392mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 5 1/2 Fat.