

Supreme Rice Dressing

Leota Allison - Winner, SD

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Servings: 6

*1 cup uncooked rice
1 can (10-3/4 ounce)
consomme' soup
1 can water
1 can (4 ounce) mushrooms
and liquid
1/4 pound butter or
margarine
1 cube bouillon
1/4 teaspoon marjoram
1/4 teaspoon anise seed*

Preparation Time: 10 minutes

Bake Time: 1 hour 20 minutes

In a bowl combine the rice, consomme', water, mushrooms, butter, bouillon, marjoram and anise seed.

Pour the mixture into a two-quart casserole dish. Cover.

Bake at 325 degrees for one hour and 20 minutes.

Per Serving (excluding unknown items): 136 Calories; 15g Fat (99.3% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 157mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 Fat.