



"Wild Rice & Shrimp Bayou"

- 1-6 oz. pkg. Uncle Ben's Long Grain Wild Rice, cooked**
- 1-6 1/2 oz. can mushrooms, sliced**
- 1 tbsp. each butter and flour**
- 1 can cream of mushroom, cream of chicken or cream of celery soup**
- 1/4 tsp. each salt and pepper**
- 3/4 cup milk or half & half**
- 1-3 oz. container sour cream**
- 1-15 oz. can asparagus**
- Shrimp, partially boiled (however many you want!)**

Cook rice as directed on box and spread into 13x9x2 dish, sprayed with PAM. Layer with shrimp, mushrooms and asparagus. In separate bowl, mix melted butter, flour, salt, pepper, milk, soup and sour cream; pour over ingredients in dish. Bake at 350 until hot throughout and bubbly.

NOTE: Grated sharp cheddar cheese may also be added throughout and or on top to give added touch. I also add a little salt to mine, just because I add garlic to everything! Serves 6.

Nancy Michael and my stepmother - Bernice Roulstone
"Liquid Asset II"