

Recipe for: *For the Feast Stuffing*

From the kitchen of: *Maggie & Mary's*

1 package **Maggie & Mary's Pantry Pack Wild Rice soup mix**
5 cups hot water
½ lb. pork sausage
3 stalks celery, diced
1/3 cup chopped onions
1 can mushrooms (drained)
14 - 18 oz. bag seasoned bread cubes

Optional: 1 cup diced apples or ½ cup dried cranberries as desired

Prepare soup according to instructions on package, except use only 5 cups of water. As soup simmers, saute' sausage, onions, and celery, until veggies are tender. Add mushrooms; saute' for 2 additional minutes. Drain off grease. Toss meat and veggies together with bread cubes in large bowl. Add prepared soup. Mix well. (If you like your stuffing "drier", use less soup. But remember, the dish will tighten as it cooks.) If you're adding the apples or dried cranberries, add them now and blend. Pile mixture into greased 9 x 13 baking dish; cover with foil. Bake at 350 degrees for about 30 minutes or until heated through. For a "crispy" top, remove foil and bake an additional 10 minutes. Serve with hot gravy.

Then sit back and enjoy the compliments! Happy Holidays!!

Maggie and Mary





Recipe for: *Wild Rice Casserole* **Hot Dish**

(Because we're from Minnesota!)

From the kitchen of: *Maggie & Mary's*

1 package **Wild Rice soup** mix
1/3 cup onions
1 T butter
1 lb. lean ground pork
1/3 cup low fat sour cream

1 can mushrooms, drained
3/4 cup chopped celery
1 lb. lean ground beef
1 T soy sauce
1-2 cups instant rice

Prepare soup according to instructions on package, except reduce water by 3/4 cup. As soup simmers, saute onions, celery, and mushrooms in butter until onions are clear. Remove from pan. Brown meat; drain off fat. When soup is done simmering, add meat and veggies. Add soy sauce and blend. Remove from heat; add instant rice. (Add a bit of hot water if you like.). Cover pot and finish rice according to instructions on instant rice box. When rice is done, stir in sour cream. Pour mixture into casserole sprayed with non-stick spray. Bake at 325 degrees for about an hour 'til casserole reaches desired consistency. (Adjust water /rice amounts to suit your individual tastes.)

Then pat yourself on the back. You just created a masterpiece!

Maggie and Mary