

Mildred's Wild Rice Casserole

- 1 can of beef consommé
- 1 can of water
- 2 cans of sliced mushrooms (8 oz)
- 2 cans of cream of mushroom soup
- $\frac{1}{2}$ tsp of each of the following: salt, pepper, celery seed, onion powder, poultry seasoning, paprika, garlic powder, and thyme
- One bay leaf
- $\frac{1}{2}$ chopped onion
- 1 $\frac{1}{2}$ - 2 lbs. ground beef
- $\frac{1}{2}$ cup of toasted slivered almonds

METHOD: Pour 3 cups of boiling water over 1 cup of wild rice. Let stand 15 minutes. Drain. Place in a large mixing bowl.

In a skillet with a small amount of vegetable oil, sauté onions lightly and add beef. Cook until all beef is browned. Drain-off fat and add to rice. Add remaining ingredients. Mix well and pour into one large or two smaller casseroles. Set in refrigerator overnight. Bake COVERED in preheated 350 degree oven for 2 hours and 20 minutes. Uncover and continue baking for an additional 40 minutes. Remove from oven, rest 10 minutes. Serve.

Note: Mildred was the first cousin of Howard Hodges, the daughter of Andrea Gilbertson Penn and Ed Penn. Mildred Penn Ogle Weldon, or "Aunt Penny", as I knew her. She grew-up in Erwin, SD and married Larry Ogle in the 1940's. They lived in Indianapolis where she remained until her death at age 91. Larry Ogle was an avid pheasant hunter and they often visited SD in the fall to hunt. Larry died in about 1980. Mildred re-married John J. "Jack" Weldon in the mid 1980's. He died @ 2000 or so. Mildred had two children: Kenneth Ogle and Andrea Ogle Lakian.