

Try these Nokomis dry wild rice recipes!.

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Try these
NEW

NOKOMIS

Dry

WILD RICE

Recipes!



TO COOK NOKOMIS WILD RICE

Rinse $\frac{1}{2}$ cup NOKOMIS WILD RICE in cold water. Add rice and 1 teaspoon salt to 3 cups boiling water. Cook for 25-30 minutes or until rice is tender. Drain rice and serve with butter or use cooked rice in stuffings, casseroles, salads or desserts.

NOTE: $\frac{1}{2}$ cup dry wild rice equals $1\frac{1}{2}$ cups cooked wild rice.

**WILD
RICE**



*Shrimp
Casserole*

- 1 can cream of mushroom soup
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped onions
- 2 tablespoons melted butter
- 1 tablespoon lemon juice
- 2 cups **cooked wild rice**
- $\frac{1}{2}$ teaspoon worcestershire sauce
- $\frac{1}{2}$ teaspoon dry mustard
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup cheese, cubed
- $\frac{1}{2}$ pound uncooked shrimp, cleaned

Mix all ingredients together thoroughly. Pour into greased $1\frac{1}{2}$ -qt. casserole and bake in 375° oven for 30-35 minutes. Four servings.

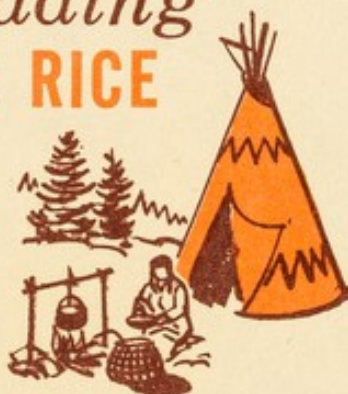
Baked Pork Chops with **WILD RICE**



Brown pork chops on both sides and season with salt and pepper. Cover tightly. Bake in 350° oven for one hour or until tender. Serve with onion and pepper rings filled with seasoned hot cooked wild rice.

Squaw Pudding with **WILD RICE**

- 2 cups milk
- 1 tablespoon butter
- 2 eggs, beaten
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ cups **cooked wild rice**
- $\frac{1}{2}$ cup raisins
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg



Scald milk, remove from heat. Add butter and stir until butter is melted. Slowly add milk to eggs, add other ingredients except nutmeg and mix thoroughly. Pour into greased $1\frac{1}{2}$ -qt. casserole. Sprinkle top with nutmeg. Bake in 325° oven for 1 hr. 15 mins. or until firm. Six servings.

WILD RICE *en Casserole*



- 1 tablespoon shortening
- 1 pound veal, cut in 1" cubes
- 1 teaspoon salt
- 1 1/2 cups **cooked wild rice**
- 1 can cream of mushroom soup
- 1/4 cup chopped onions
- 1/2 cup chopped celery
- 1/2 teaspoon worcestershire sauce
- 2 tablespoons sherry
- 1/4 cup cheese, grated

Melt shortening and brown veal. Add the remaining ingredients (except cheese). Pour into a greased 1 1/2-qt. casserole. Sprinkle cheese on top. Bake in 350° oven for about 50 mins. Four servings.

WILD RICE *Baked in Bouillon*

- 1/2 cup **NOKOMIS WILD RICE**
- 1 1/2 cups bouillon



Rinse wild rice in cold water. Place wild rice and bouillon in tightly covered 1-qt. casserole and bake in 375° oven for one hour or until rice absorbs all the liquid and becomes tender. Four servings.



Parched **WILD RICE**

1 tablespoon **butter**
1½ cups **cooked wild rice**
1 tablespoon **soya sauce**
2 tablespoons chopped **green onions**
dash **pepper**

Melt butter, add remaining ingredients and stir over low heat until rice becomes hot. Four servings.

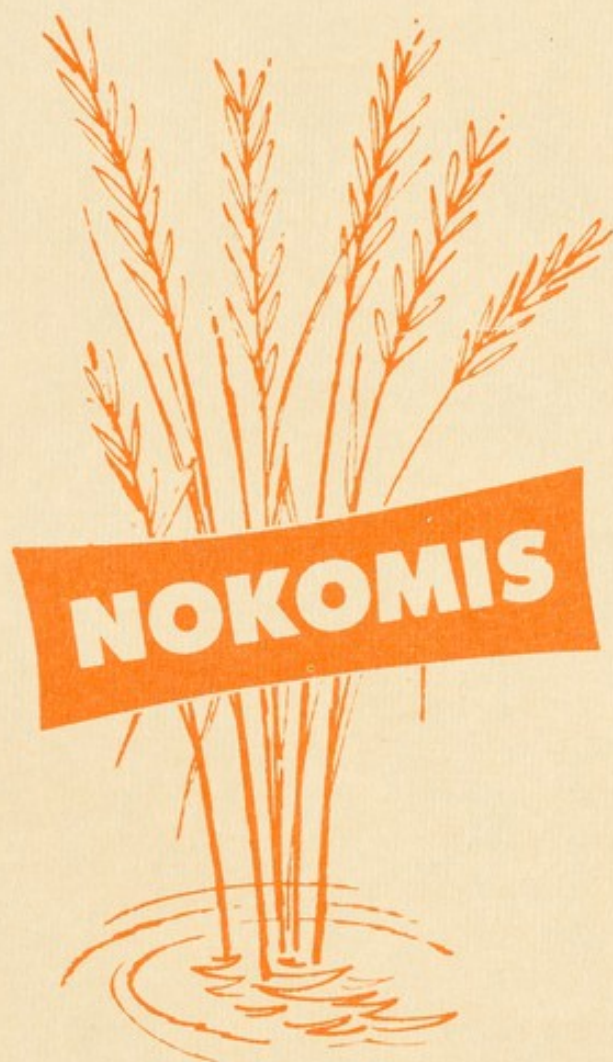


WILD RICE *Stuffing*

¼ cup chopped **onions**
½ cup chopped **celery**
2 tablespoons **butter**
2 cups **cooked wild rice**
¼ teaspoon **sage**
¼ teaspoon **thyme**
½ teaspoon **salt**

Saute onions and celery in butter until tender. Add wild rice and seasonings. Mix thoroughly. Sufficient stuffing for four pound fowl.

OPTIONAL: Add ½ cup cooked mushrooms or ½ cup toasted Brazil nuts, chopped.



Also try...

NOKOMIS Pre-Cooked Wild Rice

NOKOMIS Dressing with Wild Rice