

Wild Rice Au Gratin – Gibbs-California Wild Rice

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- **Yield:** 4 Servings
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- **Prep:** 10 mins
- **Cook:** 30 mins
- **Ready In:** 50 mins

Serves 4 as a main dish, up to 8 if used as a side dish with meat.

Ingredients

- 4 cups [cooked wild rice](#)
- 2 cups [sliced fresh mushrooms](#) *about 1/4 lb*
- 3 tablespoons [butter](#)
- 2 cups [grated cheddar cheese](#)

Instructions

1. Sauté the mushrooms in the butter until the mushrooms soften slightly.
2. Toss wild rice with sautéed mushrooms and cheese; spoon into a buttered casserole.
3. Cover and bake at 325° about 20 minutes. Uncover and bake 10 minutes longer.

- **Cuisine:** [French](#)