

# Wild Rice Stuffing – Gibbs-California Wild Rice

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- **Yield:** 4 Servings
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- **Prep:** 20 mins
- **Cook:** 40 mins
- **Ready In:** 60 mins

Used with poultry, game, roast or chops

## Ingredients

- 3 cups [cooked wild rice](#)
- 4 slice [bacon](#)
- 1 [medium onion](#) *chopped*
- 1/2 pound [mushrooms](#) *sliced*
- 3 ribs [celery](#) *chopped*
- [oregano](#) *chopped*
- 1/2 teaspoon [crushed leaf sage](#)
- 2 cups [breadcrumbs](#)
- [salt, pepper](#) *if needed*
- 1/2 cup [chicken stock](#)

## Instructions

1. Cut the bacon into 1-inch pieces and fry, adding the onion, mushrooms and celery to sauté with the bacon.
2. Cook until the bacon pieces are crisp and the onions, mushrooms and celery, softened slightly. Add this to the wild rice, along with the oregano, sage and bread crumbs. Adjust seasonings with salt and pepper if needed.
3. (If cooking separately, bake, covered, in a buttered casserole at 350° for 30 to 40 minutes. Add 1/4 to 1/2 cup chicken stock, if needed, for moisture.)
4. SAUSAGE STUFFING: Add 1/2 lb. crumbled, cooked and drained mild-flavored sausage.
5. Adjust seasonings accordingly.

- **Cuisine:** [American](#)
- **Course:** [Side Dish](#)