



Turkey & Wild Rice Casserole

2 to 3 cups of chopped turkey *

1 cup shredded Swiss cheese *

1 (6 oz) package of long grain wild rice *

$\frac{3}{4}$ cup half and half

1 small jar sliced mushrooms

2 tablespoons sherry or white wine *

$\frac{1}{4}$ cup shredded carrots *

$\frac{1}{4}$ teaspoon black pepper *

$\frac{1}{4}$ cup chopped up broccoli *

2 tablespoons grated parmesan cheese *Preheat oven to 350.

Prepare rice as directed on package.

Mix in a 2 quart baking dish, turkey, rice, mushrooms, carrots broccoli and $\frac{1}{2}$ cup of Swiss.

In a mixing bowl combine half and half, sherry or wine and pepper.

Fold into turkey mixture.

Cover with remaining Swiss, sprinkle on the parmesan cheese and bake for 30-40 minutes or until bubbly.

Makes 4 to 5 servings. Serve with your favorite rolls and tossed salad.