

Cheesy Wild Rice aka/adult macncheese

This dish is such a comfort food - like Mac and Cheese, only - all grown up. Use as a side dish or serve as a meal with some toasted baguettes. This dish presents beautifully in individual ramekins.

This recipe uses 3 cups of cooked, well-drained Wild Rice.

While Wild Rice is cooking gather all the other ingredients and put them in their cooking order starting with the first column, then second column, then third column, because this is a fast paced cooking dish. You will want a heavy non-stick pan that takes hot, fast paced cooking. This dish cooks in 9 minutes start to finish. Turn your broiler on before you start cooking, as you will be broiling the remainder of the cheese 1-2 minutes.

Once Wild Rice is drained and ready, heat pan on high, add butter and melt then add column 1 ingredients and cook 2 minutes. Add Column 2 and cook 2 minutes. Then turn burner down to medium and add column 3 ingredients and cook for 3 minutes stirring constantly. Shut burner off and top with remainder of cheese and broil until browning starts. Serve hot. As with most yummy dishes, this one is even better the next day.

1/3 cup butter	3 cups Cooked Wild Rice	1/2 cup Sweetened Condensed Milk
1/2 cup cooked diced Bacon	4 Green Onions diced	1/2 cup Miracle Whip
1 diced Jalapeno	3/4 tsp Salt	1/3 cup Sour Cream
3/4 cup diced Red Pepper	1/2 tsp Pepper	2/3 of the 8oz grated Mozzarella cheese
3/4 bag frozen corn thawed, drained	1/2 tsp Garlic Powder	Top mixture with 1/3 cheese and broil
	1/2 tsp Onion Powder	Garnish with 2 diced green onions

Suggested toppings: hot sauce of your choice or Mexican salsa such as Valencia

Decadent additions: add pre-cooked diced Andouille sausage or pre-cooked diced Hot Italian Sausage with 1st column ingredients