

April 18, 1992

### Minute Rice Casserole

1 small onion, chopped  
1 lb. ground beef  
1 bay leaf  
1 can (16 oz.) stewed tomatoes  
1 can (10 3/4 oz.) cream of mushroom soup  
1/8 tsp. thyme  
1 cup Minute Rice  
1/2 tsp pepper  
1/2 tsp. salt  
1 can (9.3 oz.) corn  
A little vegetable oil

Brown the chopped onion in a little vegetable oil. Mix in the ground beef, and brown it with a little more vegetable oil. Mix in the bay leaf, stewed tomatoes, cream of mushroom soup, thyme, Minute Rice, pepper, and salt. Heat until the mixture boils. Turn down the fire, and simmer for about three minutes. Mix in the corn. Put in glass casserole dish (about 9" x 13"). Bake 30 minutes at 350 degrees. Top with slices of cheese just before or just after baking. Take out of oven. Let sit for about ten minutes. Serve.

Variation: Replace the beef with turkey. Use at least 2 cups of cooked, chopped turkey. Add the turkey with the corn.

Variation: For more rice, can add 1 cup cooked rice and 1 more can (10 3/4 oz.) cream of mushroom soup.