

Creamy Wild Rice Oyster Stew

Prep time: 5 minutes

Total time: Just over 1 hour

Cook time: 60 minutes

Serves: 4 or more

Ingredients

- 8 cups (1/2 gallon) Hansen's Dairy Milk *
- 2 Tablespoons Hansen's Dairy Butter*
- ½ cup wild rice
- 1 Tablespoon dried parsley
- 1 Tablespoon paprika
- 3-4 medium carrots (chopped finely or 1 cup shredded)
- 1 teaspoon salt
- 1-2 lbs. oysters, drained
- 8 oz Country View Dairy Sour Cream*
- Bongards Shredded Cheddar Cheese* (1 -2 Tablespoons per bowl)
- Black pepper to taste

*Items that can be purchased at Hansen's Dairy Stores

Directions

- Heat milk, butter, rice, parsley, paprika and salt in large (4 quart or bigger) pot on stovetop on low heat.
- Chop or shred carrots and add to milk base
- Cook on low for 45 minutes, stirring occasionally
- Add oysters & sour cream
- Continue to cook on low heat for another 15 minutes or until rice is soft, stirring occasionally
- Ladle into bowls
- Add black pepper to taste
- Top with 1-2 Tablespoons shredded cheddar cheese
- Enjoy!

Julie's Notes

- You add a variety of herbs to this, like chopping the celery leaves most people throw away, basil, marjoram, cilantro or even dill weed
- You could add a variety of chopped vegetables like green beans, peas, more carrots, cauliflower, broccoli, spinach or other greens, bell peppers, eggplant, zucchini, spaghetti squash, Brussels sprouts, okra, potatoes, etc
- If you like the vegetables crunchier, add them when you add the sour cream & oysters. If you like them softer, add them earlier on.
- You could use a variety of meat like leftover ham, turkey, chicken, brisket, ground meat, shrimp, other fish, etc
- Make this earlier in the day & keep it on warm in the crockpot.
- What else can you think of?

Recipe by Julie at www.JulieGrunklee.com