

Wild Rice and Sausage Stuffing



- ◆ 1 box of long grain wild rice mix, such as Uncle Ben's or Rice-a-Roni
- ◆ 1 lb. of Italian pork sausage, mild or hot
- ◆ 1 chopped onion
- ◆ 1 T minced garlic
- ◆ 1 c sliced mushrooms
- ◆ 2 T Worcestershire sauce
- ◆ 2 t chopped fresh sage
- ◆ 2 t chopped fresh parsley

Prepare rice according to package directions. Sauté sausage, onion and garlic until cooked and brown. Remove from heat. Add mushrooms to pan with Worcestershire sauce and pan drippings. Cook until tender. Mix rice, sausage, mushrooms and herbs. Serve with your favorite roasted bird and a lovely Chavignon Blanc.



NOEL ROBERTS
ADVISOR

GRI, ABR, MCNE, CHMS, SRES

713.562.3693

noel@homesbynoel.com

noel.roberts@evusa.com

www.homesbynoel.com

www.austin.evusa.com

The most important cooking instruction on Thanksgiving is to remember to give wine to the cook!

Helping families buy and sell beautiful homes in Travis and Harris Counties!



ENGEL & VÖLKERS

Another foolproof recipe from
your favorite gastronomically
challenged Realtor!

*Now proudly representing
clients in Harris, Travis and
Fayette Counties!*



NOEL ROBERTS, ADVISOR

GRI, ABR, MCNE, CNE, CHMS, ALHS, SRES

ENGEL & VÖLKERS AUSTIN

PHONE: 713.562.3693

EMAIL: noel@homesbynoel.com

noel.roberts@evusa.com

WEBSITE: www.homesbynoel.com

www.austin.evusa.com



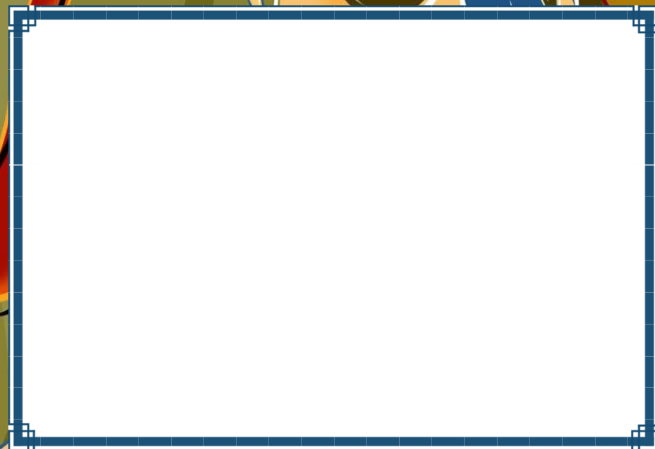
NOEL ROBERTS

3700 F. W. Hayes Road, Ste. 102

Austin, Texas 78746



If your home is currently on the market, this is not a solicitation of the listing.



Like Homes
by Noel on
Facebook