

Betty's Celestial Cheese Rice Strata



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In this video, Betty demonstrates how to make her Celestial Cheese-Rice Strata. This is a beautiful and tasty casserole that goes with almost any entrée. I hope you can use it over the holidays!

Ingredients:

3 cups cooked regular rice (Use 1 ½ cups rice, 1 ½ cups water, 1 teaspoon salt. Cook, covered, for 14 minutes.)

2 cups shredded sharp cheddar cheese

2 oz. diced pimiento, drained

2 ½ cups milk

4 eggs, well-beaten

½ teaspoon seasoned pepper

½ teaspoon dry mustard

¼ to ½ teaspoon hot sauce (Use more, if you like it hot!)

½ teaspoon salt, optional (I omitted the salt, but the casserole will be better with ½ to ¾ teaspoons salt.)

Place half of the cooked rice into a lightly greased 13-inch by 9-inch by 2-inch Pyrex baking dish. Top with half of the cheese and half of the pimiento. Repeat layers. Combine remaining ingredients and mix well. Pour mixture over rice layers. Bake at 325 for approximately 45 minutes, or until a knife inserted into the center comes out clean. Serve immediately! This is a great addition to any table, and it is wonderful at holiday and potluck dinners! I hope you enjoy it! Have a Very Merry Christmas! Love, Betty & Rick