

Max's Wild Rice

Thanksgiving is one of the best meals of the year, but can be excessively rich and lacking texture. Wild rice is the perfect addition to add some fiber and unique flavors while keeping with tradition.

Makes about 6 Cups

Can be made ahead and reheated

Cook Time About 2h

1. Sauté in Dutch oven until well softened and golden brown:

- 4 T **Butter** (or olive oil)
- 2 cups **Wild Rice**
- 1 **Large Onion** (chopped)
- 1 cup **Celery** (chopped)

2. Grind together and add to the Dutch oven:

- 1 t **Peppercorns**
- ¼ t **Coriander**
- ¼ t **Cloves**
- 3 T **Fresh Rosemary**
- 3 T **Fresh Savory**
- 8 **Juniper Berries**
- **Salt** to taste

3. Add, Cover, and Simmer till absorbed (about 45m):

- 4 cups **Water**
- 1 cup **White Wine**
- ¼ cup **Dry Cranberries** (or currants)



5. Sauté separately and stir into cooked rice:

- 2 T **Butter**
- 2 cups Sliced **Mushrooms** (portabella, oyster, chanterelle, and/or morels)
- 2 cups **Sunchokes, Turnips, Parsnips, or Mashua** [optional]

6. Garnish with

- 2 T **Lemon Zest** (grated)
- ¼ cup **Parsley** (chopped)
- ¼ cup Toasted **Pine Nuts** or **Walnuts**

Most root vegetables will work. Cook until softened, but not mushy.



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