

Holiday Rice

Serves 8-10

Ingredients

1 stick unsalted butter
1 large onion chopped
8 oz. baby portabella mushrooms chopped
1 tsp. fresh thyme chopped
5 cloves garlic minced
½ cup dry white wine
1 cup brown rice
¾ cup wild rice
5 cups chicken stock
½ cup golden raisins chopped
1 cup slivered almonds toasted
¼ cup parsley chopped for garnish

Preparation

Melt butter in large pan. Add onion and cook until softened. Add mushrooms and cook for 5 minutes more. Stir in thyme and garlic.

Pour in wine, bring to a boil and add rice, stir until liquid is absorbed.

Add chicken stock and bring to boil, stir and cover pan. Lower the heat and cook for 30 minutes, stirring occasionally. Add raisins and ½ of the almonds, stir to combine, cover and cook another 20-30 minutes.

When liquid is absorbed, adjust taste with salt and pepper. Add to serving dish and garnish with remaining almonds and parsley.