



Wild and Brown Rice

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

A perfect side dish for game birds May be prepared ahead of time and microwaved just prior to serving

Ingredients

— - 1 ½ cups uncooked wild rice - 3 cups boiling water - 1 cup uncooked brown rice - 1 cup diced onion - 1 cup diced carrots - ¾ cup diced celery - 3 (14.5 ounce) cans chicken broth - ½ teaspoon ground thyme - ¼ teaspoon dried marjoram - ½ teaspoon salt - ¼ teaspoon ground black pepper

Instructions

1. In heavy saucepan
2. soak wild rice in boiling water for 30 minutes. Drain; rinse thoroughly. In large skillet or Dutch oven
3. combine drained wild rice
4. brown rice
5. onion
6. carrots
7. celery
8. chicken broth
9. thyme
10. marjoram
11. salt
12. and black pepper. Bring to a boil over high heat. Reduce heat to low and simmer
13. covered
14. until rice is tender and liquid is absorbed
15. 50 to 60 minutes. Cook's Note To make this recipe gluten free
16. use gluten-free chicken broth or substitute water. You may also use 1 cup of white wine plus 4 1/2 cups of water. If you're not serving the rice immediately
17. transfer it to a 3-quart microwave-safe bowl
18. cover
19. and refrigerate until ready to serve. To reheat
20. keep covered and microwave on high until heated through
21. about 10 minutes
22. stirring every 4 minutes.