

Wild and Brown Rice Pilaf

3/4 cup uncooked brown rice
1/2 cup uncooked wild rice
1 3/4 cup chicken broth
1 1/4 cup water
1 tsp salt

Combine two varieties of rice, broth, water and salt in a sauce pan. Bring to a boil. Reduce heat to a low simmer and cook for 45 - 55 minutes until liquid is full absorbed.

Meanwhile, after rice has been cooking about 40 minutes, in a large skillet, saute:

1 tablespoon olive oil
3/4 cup chopped shallots (about 4 fairly large shallots) or onions
1/2 - 3/4 cup chopped carrots (about 8 or 10 baby carrots)
3/4 cup chopped mushrooms
1/2 cup dried fruit (e.g., cherries, raisins, cranberries) or diced apple
fresh ground pepper to taste

Add rice mix to skillet, stir to combine, and simmer on low for 10 minutes to allow flavors to blend.