

Wild rice with mushrooms

Sweet Harold was excited when he learned of this random choice for us to try as he loves wild rice AND mushrooms. Serve as a side dish for roasts or broiled salmon. Halve the recipe ingredients for two servings, or double the ingredients for eight servings.

⅔ cup uncooked wild rice

2 cups boiling water

¼ cup butter

1 tablespoon finely chopped green onion

1 tablespoon minced parsley

1 tablespoon minced chives

1 tablespoon minced green bell pepper

½ pound fresh mushrooms

1 teaspoon salt

½ teaspoon freshly ground black pepper

Dash of nutmeg

Wash wild rice in four changes of water; drain. Add rice to boiling water. Cook, covered, at a simmer for 45 minutes, or until the rice has absorbed all the liquid. Set aside.

Melt the butter. Add the onion, parsley, chives and green pepper. Cook over low heat for 3 minutes, stirring. Add whole mushrooms and sauté over medium heat for 5 minutes, frequently stirring. Combine cooked wild rice and the vegetable mixture. Add salt, pepper and a dash of nutmeg. Toss lightly to blend.