

Wild Rice and Mushroom Stuffing

Ingredients

- 2 cups wild rice
- 4 cups chicken or turkey broth (if no broth is available, use water salted to taste)
- 2 lg. onions, chopped
- 1 cups chopped celery with leaves
- 1 tsp. minced, fresh garlic
- 8 Tbsp. butter
- 2 cups chopped fresh mushrooms
- 1 cups chopped walnuts
- Salt and pepper
- Optional ingredients: (to make a sweeter stuffing)
 - 1/4 cup chopped dried apricots, raisins, dried cranberries, or other dried fruit
 - 2 Tbsp. minced parsley
 - 1/4 cup honey

Directions

1. In small saucepan, combine wild rice with broth and cook until tender, approximately 45 minutes. Wild rice should absorb all liquids during cooking. This may be done in a rice cooker or at a simmer on the top of the stove.
2. While rice is cooking, sauté onions, celery and garlic in butter, 5 minutes. Add mushrooms and cook an addition 3 minutes.
3. Combine wild rice and sautéed ingredients with walnuts and remaining ingredients, mix thoroughly.

Makes about 6 cups, enough for 1 (12 pound) turkey. Put in turkey just before putting in oven.