

Plaisance Wine Club Recipe
Wild Rice with Mushrooms

Ingredients:

1 cup wild rice
1 $\frac{3}{4}$ cups of chicken broth
1 med. Yellow onion
3 celery stocks
4 ounces of mushrooms
olive oil
 $\frac{1}{4}$ tsp. thyme
salt and pepper

Directions:

Chop onions, celery and mushrooms and sauté in olive oil until the moisture from the mushrooms is almost gone. Set aside.

Bring the chicken broth to a boil and reduce heat to add a tsp of olive oil and the rinsed rice. Reduce heat to simmer and cook for 45 minutes or until the liquid is gone.

Combine the rice and mushroom mixture and serve.