

Herbed Wild Rice

Hazel Blue Acres – Silvana, WA

3 T butter

4 green onions

2 stalks celery, sliced

1 cup sliced mushrooms (optional)

¼ teaspoon dried thyme

2 tablespoons fresh parsley (or 2 t. dried)

2 cups chicken broth

1 cup white rice or part wild rice

¼ cup chopped hazelnuts or slivered almonds or ¼ cup water chestnuts

1. In a large saucepan, melt butter. Saute onion, celery and mushrooms lightly, about 5 minutes. Season with thyme and parsley.
2. Add broth & rice to the saucepan and cook rice covered for 15 minutes.
3. Remove from heat and stir in hazelnuts, slivered almonds or water chestnuts.