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## WINTER WILD RICE

By Susie Iventosch



(Full recipe serves 12 as a side dish. Half recipe serves 6)

Celine's Notes:

The key to making this dish is to keep stirring each new ingredient you add to the pot, until it is time to move on to the next step. Also it's important to toast the rice by sautéing it before adding the liquid.

Susie's Notes:

Winter Wile Rice Photo Celine Sherwood

veggies, but I accidentally cut the recipe in half for the rice and broth, but kept the same amount of veggies and it was fantastic, so maybe her mom is on to something! Also, I used dried apricots as the fruit, pecans and blanched almonds, and a blend of fresh spinach and arugula for the greens.

Celine told me that her mom thinks there are not enough vegetables in this dish. It actually calls for a lot of

### INGREDIENTS

- 1 large shallot (thinly sliced)
- 1 large carrot (diced)
- 2 celery sticks (diced)
- 4 tablespoon grape seed oil or butter
- 3 cups wild rice medley
- 8 oz. mushrooms, any variety is fine (sliced)
- 3 cups chicken broth
- 2 tablespoon Osem chicken style consommé soup and seasoning mix, or poultry seasoning
- 1 cup golden raisins, or dried fruit of choice (dried currants, blueberries, and/or apricots work well)
- 5 oz. bag spinach leaves

\*Optional vegetables can be added in, like broccoli, zucchini, bell peppers, peas, asparagus, etc. Just be sure veggies are chopped to the same size as the carrots and celery to allow for even cooking. Slivered almonds, pecan halves, chopped walnuts, or hazelnuts, can be added in during step 9. I recommend 1 cup of nuts.

### DIRECTIONS

1. In a heavy lidded pot, warm grape seed oil over high heat until hot (or butter until melted)
2. Add in shallots, carrots, celery, and any optional vegetables, cook until shallots are translucent.
3. Add in rice, and toss to coat in oil. Keep tossing and toasting the rice until it releases its aroma (about 1-2 minutes).
4. Add in mushrooms. Stir until the mushrooms start to release their water.
5. Add in chicken broth, and seasoning, and stir until seasoning is well dissolved.

6. Bring to boil and continually stir for 5 minutes.
7. Lower the heat to a simmer, cover and let cook for 30 minutes.
8. Uncover pot and stir contents.
9. Turn heat up to medium, and stir in raisins or dried fruit of choice, and nuts (if you are using them) cook uncovered for 10 minutes, stirring occasionally.
10. Lower heat to simmer, and cook until done (about 20 minutes)
11. Turn off heat, stir in spinach until wilted, and serve!



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