



## WILD RICE & MUSHROOM STUFFING

(Courtesy of the National Honey Board)

### INGREDIENTS:

1 cup wild rice  
4 cups water, salted to taste  
1 Tablespoon oil  
1/2 cup minced onion  
1/2 cup chopped celery  
1 teaspoon minced garlic  
2 cups sliced mushrooms  
1/4 cup chopped dried apricots  
2 Tablespoons minced parsley  
1/4 cup honey

### DIRECTIONS:

In small saucepan, combine wild rice with salted water. Bring to a boil. Cover, reduce

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heat and simmer until tender, approximately 45 minutes. While rice is cooking, heat oil in skillet over medium-high heat. Stir in onions, celery and garlic; sauté until onion is translucent and celery is soft, about 7 minutes. Add mushrooms; sauté until mushrooms are soft, about 3 minutes. Remove pan from heat. When rice is cooked, drain in a colander. In large bowl, combine rice and mushroom-onion mixture. Add apricots, parsley and honey, stirring until mixed well. Serve warm as a side dish or use to stuff poultry.

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