

Wild Rice with Pearl Onions

6 tablespoons butter
18 ounces pearl onions, blanched 1 minute and peeled
4 1/2 cups broth
3 tablespoons chopped fresh thyme
1 1/4 cups wild rice
1 1/4 cups long-grain white rice
6 ounces dried apricots, coarsely chopped
1 cup dried tart cherries
1 cup raisins
1 cup pecans, toasted, chopped

- Melt 2 tablespoons butter in skillet over medium heat. Add onions and saute until brown, about 15 minutes.
- Bring broth and 1 tablespoon thyme to boil in large saucepan. Add wild rice; bring to boil. Reduce heat; cover and simmer 30 minutes. Add white rice; cover and simmer until all rice is tender and liquid is almost absorbed, about 15 minutes longer.
- Stir dried fruit and remaining thyme into rice mixture; cover and simmer 3 minutes. Stir in onions and remaining butter. Mix in pecans.
- Preheat oven to 350F. Butter 13x9x2 glass baking dish. Place mixture in dish, cover with buttered foil and bake about 30 minutes.

Serves 8 to 10



Three Kitty Cuisine
Point Arena, CA