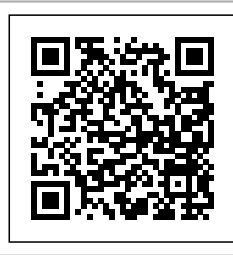


Wild Rice stuffing



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 1-1/2 cups of Wild Rice Blend
- 2-1/2 cups (or more according to your package instructions) of Chicken Stock
- 2 Tbsp of Olive Oil
- 3 Tbsp of Unsalted Butter
- 1/2lb of Italian Sausage, casing removed
- 1 Large Yellow Onion, diced
- 3 Stalks of Celery, diced
- 10 (or 8) oz of Button Mushrooms, diced
- 3 Cloves of Garlic, minced
- 1/4 cup of Parsley, finely minced
- Sprig of Rosemary, finely minced
- Few Sprigs of Thyme, stem removed
- Splash of Chicken Stock
- Salt and Pepper to taste
- Handful of Dried Cranberries

1) Cook the wild rice in the chicken stock according to package instructions, it will vary and can take anywhere between 20 and 60 minutes so adjust accordingly.

2) In a large high-side skillet, add a drizzle of oil, about 1 tbsp of and the sausage and cook while crumbling with a wooden spoon for about 10 minutes or until just about fully cooked through, remove to a plate with a slotted spoon.



3) In the same skillet with all the leftover bits and drippings, add the remaining oil and butter along with the onion, mushrooms and celery, add a good pinch of salt and sauté about 15-ish minutes or until cooked down, tender and browned, don't rush it, add more time if needed.

4) Add the herbs and garlic, cook one more minute, then add in the sausage back in, along with the cooked rice, and about 1/2 cup of chicken stock, cook all together about 5 minutes then stir in the cranberries and serve.