

WILD RICE STUFFING WITH PEARL ONIONS & CHERRIES

Ingredients

6 Tablespoons Butter

18 Ounces Pearl Onions, peeled

4 ½ Cups Chicken Broth

3 Tablespoons Minced Fresh Thyme

1 ¼ Cups Wild Rice

1 ¼ Cups Long Grain White Rice

1 Cup Tart Dried Cherries

1 Cup Raisins

1 Cup Toasted Chopped Pecans

Directions

Melt Butter in a large Pot and Saute Pearl Onions until Browned

Bring Stock and 1 Tablespoon of Thyme to a boil in a saucepan and add Wild Rice. Bring to a boil and simmer for 30 minutes. Add White Rice and simmer a further 15 minutes or until Rice is tender and water is absorbed.

Stir in Dried Fruit and remaining Thyme into Rice mixture and heat for a few minutes, then add Pecans. Season with Salt & Pepper.

Bake in a covered casserole dish at 350F Oven for 30 minutes.