

The Best of Wild Rice Recipes



Wild rice, one of the most versatile, nutritious and flavorful grains, has been an important food source for people and wildlife for hundreds of years. The warm, nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes by Beatrice Ojakangas includes basic how to instructions, soups, salads, side and main dishes, breads and even desserts. With more than 80 tempting recipes, this is an essential addition to any cookbook collection.

The best Wild Rice recipe! Tender wild rice tossed with vegetables, currants and pecans and cooked in an orange-vermouth broth. Dress up a package of long-grain and wild rice mix with the addition of fresh mushrooms and Marsala. It will be a guaranteed hit on your holiday table. This fail-safe recipe features both white and wild rice, flavored with aromatic vegetables and a hint of garlic cost per recipe: \$4.12 Its the perfect side dish!!! Best Wild Rice Soup Ever. Rated as 4.41 out of 5 Stars. 19 made it 14 reviews 2 photos. 0. Recipe by: JADETIGGER. My husband LOVES this soup! I used to Here are 15 protein-packed ways to use wild rice in dinner and side dish This Creamy Chicken and Wild Rice Skillet recipe is the perfect Looking for wild rice recipes? Allrecipes has more than 100 trusted wild rice recipes complete with ratings, reviews and cooking tips. Goes great with roast turkey, chicken, salmon, or trout. An impressive dish to have when guests arrive. Very hearty eating. Check out this fantastic recipe for The Best Wild Rice Ever! and many more on the Pacific Foods Recipe Blog. Im originally from Minnesota, where wild rice grows in abundance and is very popular in recipes. This chicken and wild rice soup has been part of our Christmas Wild rice (actually a grass seed) is a New World native that combines well with the earthy mushrooms the French This is the best wild rice recipe Ive found. 1 tablespoon extra-virgin olive oil 1/4 cup pine nuts 2 to 3 cloves garlic, smashed 1 to 2 strips lemon zest 3 sprigs fresh thyme 1 cup wild rice, preferably whole How to cook the perfect wild rice by Real Food Girl Unmodified. May 26 He wanted a chicken wild rice soup recipe on the menu. When I This wild rice is the perfect addition to our Wild Rice Mushroom Soup In saucepan, bring water, wild rice and salt to boil over high heat. reduce heat, cover and Toasted almonds enhance the nutty flavor of wild rice in this simple yet luxurious side dish. You could give it an Asian twist by substituting sesame oil for the Despite wild rices name, the majority of it available on supermarket shelves is now actually farmed, cultivated in flooded paddies in California and culled by Made with both brown rice and wild rice, this pilaf has a hint of fruity sweetness, thanks to Best Wild Rice Soup Ever Recipe - My husband LOVES this soup! Nutty wild rice and tender chicken breast pair up with crunchy water chestnuts and a tangy walnut and balsamic vinaigrette in this fresh-tasting salad! Wild Rice Recipes and Cooking Instructions with authentic wild rice recipes from You will find some of the best seeds, trees and services here for deer, Why is some wild rice beautiful and firm when cooked, while some turns into a mushy mess? The secret is to buy the highest grade of genuine Wild rice is seed of an aquatic North American grass and ompletely different species from ordinary rice. The seeds are long, thin and covered in The delightful combination of ingredients in this dish makes a perfect accompaniment for beef, poultry or pork. Its very flavorful and hearty. Shirley Goehring