

Thanksgiving Signature Recipe

Ingredients

8 oz.	Long-grain wild rice
½ stick	Butter
½ lb.	Button mushrooms, sliced
½ tsp.	Salt
¼ tsp.	Black pepper
⅓ cup	Dry sherry (don't use cream sherry)

Wild Rice *with* Mushrooms

Serves 4



Directions

1. Bring 5 cups of water to a boil. Stir in rice, then reduce heat so that the water is just simmering. Cover and cook until grains just begin to pop, about 40 minutes. Drain excess liquid from rice and set aside.
2. Meanwhile, melt butter in a large skillet over medium-high heat. Add the mushrooms and cook, stirring occasionally, until they have released their juices and are golden brown.
3. Season with the salt and pepper. Very carefully add sherry to deglaze the mushrooms in the skillet. Cook until most of the liquid has evaporated, but mushrooms are still moist.
4. Mix mushrooms into prepared rice, stir well and serve hot.

