

TIM FARMER'S COUNTRY KITCHEN

WILD RICE

1/2 sweet onion, chopped
1/2 cup mushrooms, chopped
Salt
Tellicherry pepper
Poultry seasoning
Dried thyme
Garlic powder
1 1/2 cups cooked wild rice
1/3 cup dried cranberries
1/3 cup white wine
1/3 cup chicken broth



Cook onions and mushrooms in olive oil until soft. Sprinkle with seasoning and continue cooking. Remove veggies from pan and add oil to pan. Add in cooked rice and sauté in oil over medium heat. Add in cranberries and white wine and stir to combine. Add more salt, pepper, thyme and garlic powder. Stir in chicken broth and add veggies back to rice. Stir to combine and cook until liquid is absorbed.