

Wild Rice & Mushroom Stuffing (*from the National Honey Board*)

Ingredients:

1 cup - wild rice

4 cups - water, salted to taste

1 Tablespoon - oil

1/2 cup - minced onion

1/2 cup - chopped celery

1 teaspoon - minced garlic

2 cups - sliced mushrooms

1/4 cup - chopped dried apricots

2 Tablespoons - minced parsley

1/4 cup - honey

Directions:

In small saucepan, combine wild rice with salted water. Bring to a boil. Cover, reduce heat and simmer until tender, approximately 45 minutes.

While rice is cooking, heat oil in skillet over medium-high heat. Stir in onions, celery and garlic; sauté until onion is translucent and celery is soft, about 7 minutes.

Add mushrooms; sauté until mushrooms are soft, about 3 minutes. Remove pan from heat.

When rice is cooked, drain in a colander.

In large bowl, combine rice and mushroom-onion mixture. Add apricots, parsley and honey, stirring until mixed well. Serve warm as a side dish or use to stuff poultry.

<http://www.honey.com/recipes/detail/16/wild-rice-mushroom-stuffing>