



Wild Rice & Toasted Almond Pilaf

Recipe from Executive Chef Terry Dox

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| 2 cups wild rice | 4 cups water |
| 2 tablespoons olive oil | 2 tablespoons butter |
| 1 medium onion, finely diced | 1 cup sliced almonds |
| 3 cups chicken broth | Salt & pepper |

Rinse rice in large sieve under cold water and drain well. Heat oil in 5-quart heavy pot over medium heat until hot. Add onion and sauté for about 5 minutes. Add rice and cook, stirring until fragrant, about 3 – 4 minutes. Stir in broth and water. Bring to boil. Reduce heat to low and simmer covered until rice is tender, about 1 hour. Let sit for 10 minutes, then drain.

While rice is cooking, melt butter in sauté pan until hot and foam subsides. Add almonds and brown for about 3 minutes.

Add almonds to rice and season with salt and pepper to taste. Mix well. Serves 6.