

Betty's Festive Wild Rice Recipe



Uploaded on 23 Oct 2009

In this video, Betty demonstrates how to make her Festive Wild Rice. This rice is made from a pre-packaged blend of long grain and wild rice, along with green onions, mushrooms, and herbs and spices. It is a terrific accompaniment to any meal!

Ingredients:

1 cup sliced fresh mushrooms

3 green onions, sliced

1 tablespoon butter or margarine, melted

6.2 oz. uncooked package long grain and wild rice mix (fast cooking), including seasoning packet (I used Uncle Ben's.)

2 cups water

In a large skillet, saute 1 cup sliced mushrooms and 3 sliced green onions in 1 tablespoon melted butter or margarine over medium-high heat, stirring constantly, until tender. Stir in rice mix, seasoning packet, and water. Bring to a boil, stirring occasionally. Cover; reduce heat, and simmer 10 minutes, or until rice is tender and water is absorbed. Remove from heat, and place into a nice serving bowl. Serve immediately. This rice is flavorful and attractive, and goes with any entrée. I think you will enjoy it