



From the Culinary Company Kitchen

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Wild Rice Pilaf

Yield: 6 portions

INGREDIENTS	AMOUNTS
Butter	1 Tbsp
Wild Rice	7 oz
Water	1 ½ pint
Salt	As needed
Black Pepper, ground	As Needed

Process

1. Melt butter. Add rice, tossing to coat grains with butter
2. Add liquid and bring to a simmer
3. Cover pan and place in a 350° oven until liquid is absorbed, about one hour. Rice may also be simmered on the stovetop over low heat until done.
4. Adjust seasoning and serve.