

Cherry Hazelnut Wild Woods Rice

Ingredients:

1 cup wild rice
2 1/2 cups water
1/4 teaspoon salt
2 tablespoons pure maple syrup
1/2 cup dried cherries
1/2 cup chopped hazelnuts, lightly toasted
1/4 cup milk or cream, warmed slightly
Salt to taste

Preparation:

In a medium saucepan, put the wild rice, water, and salt and bring to a boil over medium heat. Immediately reduce the heat and cover the saucepan, keeping the heat on a very slow simmer for about 1 1/4 hours or until the water is absorbed. (If rice is opened and tender but there is still water in the pot, just drain it and fluff the rice.)

Remove saucepan from the heat, and immediately stir in the maple syrup, cherries, hazelnuts, and milk until blended well; add salt if desired.

Serve while still warm.

Makes about 4 servings.