

Wild Rice Stuffing

1-1/2C Gourmet House Quick Cooking Wild Rice

2 C water or broth of your choice

2 Strips Bacon Diced

1 Yellow Onion, Diced

2 ribs Celery, Chopped

2 cups Mushrooms of your choice, I like Portabella but you could use Oyster, Shitake or any other meaty variety

½ to ¾ cup chopped pecans

1 granny smith apple diced

2 to 3 ounces Craisins, you could use fresh cranberries but I don't like the results they leave behind when they explode and I like the sweetness of the craisins

2 sprigs fresh thyme

2 sprigs rosemary

1t sea salt or kosher salt

½ t pepper

Cook wild rice in broth according to package directions in the meantime lightly sauté bacon add onion, celery, and pecans cook until onions are soft add mushrooms and cook until not quite done, Drain Rice of excess liquid add to mushroom mixture along with apple, craisins, salt, pepper, and herbs and combine well. Stuff whatever you wan (Quail, Rabbit,, Turkey, Chicken)t and roast as usual

This is a recipe I normally Eyeball and cook by feel so you may need to adjust some measurements to suit your tastes or cooking methods, but this is a good starting point.