

Wild Rice Dressing

1 cup	wild rice, cooked
1 cup	brown rice, cooked
2 slices	dried bread, cubed
1 tsp	poultry seasoning
½ cup	chicken broth, low sodium
½ cup	dried cranberries
½ cup	orange juice
2 tbsp	olive oil
½ cup	celery, chopped
1 cup	mushrooms, chopped
2	green onions, chopped
1	onion, chopped
1	garlic clove, minced
½ cup	walnuts, chopped
1	egg, beaten
	zest from 1 orange
	freshly ground pepper

- Cook rice in water or low sodium chicken broth until tender.
- Sauté dried bread cubes with poultry seasoning. Place seasoned bread cubes in small bowl, pour chicken broth over to soak.
- Finely chop cranberries and soak in orange juice.
- In medium fry pan; heat oil over medium heat. Sauté celery, mushrooms, green onions, onion, and garlic for 5 minutes.
- In a large mixing bowl, combine rice, soaked bread cubes, cranberries, sautéed vegetables, walnuts, egg and orange zest. Season with freshly ground pepper. Place into a greased baking dish; bake 30 minutes in a preheated 325°F oven.

Recipe by Gary Barone