

Homemade Wild Rice Fruit & Nut Stuffing



INGREDIENTS

- 1 1/2 cups wild rice
- 1 cup finely chopped sweet onion (such as a vidalia)
- 3/4 cup (3 ounces) pecans
- 1 cup diced apple
- 1/2 cup dried cranberries
- 1/4 cup (about 3 ounces) dried apricots, coarsely chopped
- 1/4 cup (about 2 1/2 ounces) golden raisins
- 1/2 cup (about 4 ounces) fresh cranberries, thinly sliced
- 1 1/2 cups thinly sliced small celery stalks (from celery heart)
- 1/2 cup celery leaves from celery heart, coarsely chopped
- 2 cups bread crumbs (Choose a bread that is hardy such as a strong sourdough or a dark raisin nut bread. Cut the bread into small cubes. use more or less bread depending on your taste.)
- 2 – 3 Tablespoons melted butter
- Chicken, turkey or vegetable broth
- Fresh herbs to taste (parsley, sage, rosemary, thyme)
- Freshly ground black pepper
- 1 teaspoon kosher salt plus more

DIRECTIONS

1. Cook the wild rice according to package directions. Usually wild rice is cooked with a 4:1 water:rice ratio. You can also cook the rice in broth for extra flavor. You can cook your wild rice ahead of time, and that is recommended, as wild rice can take some time to fully cook.
2. Meanwhile, preheat the oven to 325°F. Spread out pecans on a rimmed baking sheet. Toast until fragrant, 5-7 minutes. Let cool; coarsely chop.
3. Stir fruit, nuts, onion and celery into wild rice until fully combined.
4. Fold bread cubes into mixture.
5. Fold melted butter into mixture
6. Fold the broth into the mixture a little at a time to desired moisture.
7. Season with herbs, salt and black pepper to taste.
8. You can now use this homemade stuffing recipe for a turkey or other bird you will roast. Alternatively, you can place the stuffing in a buttered casserole dish and heat, covered, in a 350 oven for about 30 minutes.