



Wild Rice & Cranberry Mint Chutney

INGREDIENTS:

WILD RICE

- 1 Tablespoon Extra-Virgin Olive Oil
- 1/4 Cup Pine Nuts
- 2 To 3 Cloves Garlic, Smashed
- 1 to 2 Strips Lemon Zest
- 3 Sprigs Fresh Thyme
- 1 Cup Wild Rice, Preferably Whole Not Broken
- 4 Cups Low-Sodium Chicken Broth
- 2 Teaspoons Kosher Salt, Plus Extra for Seasoning
- 1 Bunch Scallions (White and Green), Thinly Sliced (3/4 Cup)
- Freshly Ground Black Pepper

CRANBERRY MINT CHUTNEY

- 2 Tablespoons Butter
- 1 Small Shallot, Finely Chopped
- 2 Granny Smith Apples, Peeled, Cored, and Diced
- 2 Teaspoons Chopped Fresh Thyme Leaves
- 1/2 Cup Golden Raisins
- 3 Cups Frozen Cranberries
- 1 Tablespoon Chopped Mint
- 1/2 Lemon, Zested and Juiced
- 1/2 Cup Fresh Orange Juice
- 2 Tablespoons Sugar

DIRECTIONS:

WILD RICE

1. Heat the olive oil in a small saucepan over medium heat. Add the pine nuts, garlic, zest, and thyme, swirl the pan until the nuts and garlic are beginning to brown, about 2 minutes.
2. Add the wild rice and cook, stirring with a wooden spoon, until lightly toasted, about 1 minute tops. Stir in the chicken broth and salt. Bring to a boil. Reduce heat to a rapid simmer and cook, stirring occasionally, for 45 minutes to 1 hour.
3. Check the texture of the rice and, if needed, continue simmering until tender. Add more liquid as needed, another 10 to 15 minutes. (Note: The rice should only just begin to crack when done. If it begins to curl it is overcooked. There are numerous varieties of varying qualities, which affect cooking times greatly.)
4. Remove from the heat, scatter the scallions over the surface, fluff with a fork, and remove the herb sprigs and lemon zest before serving. Season with salt and black pepper, to taste.

CRANBERRY MINT CHUTNEY

1. Heat the butter in a medium saucepan over medium-high heat.
2. Add the shallot, apples, and thyme; saute until tender, about 3 minutes.
3. Add the mint, raisins, cranberries, lemon zest and juice, orange juice, and sugar. Reduce the heat to a low simmer and cook, stirring occasionally, until the mixture has thickened, about 20 minutes.
4. Remove from the heat and let cool. Transfer to a serving bowl and serve.

