

## **Wild Rice with Mushrooms**

1 cup chopped Leeks

2 tablespoons Butter

1 tablespoon Olive Oil

Salt and Pepper

6-8 cups Chicken or Veggie Stock

4 cups Mixed Mushrooms (Shiitake, Crimini, Rehydrated Mixed Dried  
Mushrooms)

1 1/2 cup Wild Rice (cooked)

3 cups Royal Blend or Jasmine Rice (cooked)

1 cup dried Cranberries

Cook the wild and royal rice blend according to package directions using  
stock instead of water. Set aside.

Slice the mushrooms into large pieces. (You definitely want to see them  
in the dish.)

Rehydrate the dried mushrooms using hot stock soak them for 20 minutes.

Drain and set aside.

In a large sauté pan over medium high heat melt the butter and add the  
olive oil. Add the chopped leeks and sauté for 5 or so minutes, until soft.

Add the mushrooms and sauté until warmed thru about 7 minutes.

Reduce the heat and add the wild and royal rice blend and toss with a  
fork, do not stir with a spoon or it will get sticky.

Add the cranberries and fork thru to mix.

Refrigerate if serving later.

To reheat cover with foil and place in a 350-degree oven for 30 minutes or until warmed through.