

Wild Rice with Grapes

*prepared by Amy Elizer—UT Extension Agent, Madison County Director—on the **Family Plot** episode which aired 07/03/14.*

Ingredients:

2 tablespoons butter, divided
2 tablespoons sliced almonds
1/4 cup chopped green onions
1 (14 ounce) can chicken broth
3 tablespoons water
1/2 teaspoon pepper
1/4 teaspoon salt
2/3 cup uncooked wild rice
1/2 cup each red and green seedless grapes, halves

Melt 1 tablespoon butter in a large saucepan over medium heat; add almonds, and cook 2 minutes, stirring constantly, until golden.

Remove almonds from pan; set aside.

Melt remaining 1 tablespoon butter in pan.

Add green onions; cook, stirring constantly, until tender.

Add broth and next 3 ingredients; bring to a boil.

Stir in rice; return to a boil.

Cover, reduce heat, and simmer 1 hour or until rice is tender. Drain any liquid. Stir in grapes. Sprinkle with almonds. Makes 4 side-dish servings.