

Wild and Crazy Rice Mix

3 cups wild rice
1 cup brown rice
1 cup barley
1/4 tsp. pepper
3 Tablespoons vegetable bouillon
2 Tablespoons dried minced onion (if you would prefer to use fresh onion, add 2-3 Tablespoons of fresh green onion to the recipe below just before cooking.
1 Tablespoon dried basil
2 teaspoons garlic granules
1/2 teaspoon allspice (optional)

Mix well and store in an airtight container.

1 cup rice mix
3 cups water
1 cup sliced mushrooms
1 cup shredded carrots

Soak the rice mix for 8 hours. Rinse and drain. Place soaked rice mix, mushrooms and carrots into a canning jar and top with 3 cups boiling water. Place the lid on the jar and follow the directions for one of the methods above. After the rice mix is cooked, stir in 1/2 cup golden raisins, dried cherries OR dried cranberries and 1/2 chopped pecans (optional). Serves 6. This is delicious on a bed of fresh greens! Enjoy!

Recipe adapted from Gooseberry Patch

