

Driscoll's®

ONLY THE FINEST BERRIES™

Wild Rice Dressing with Raspberries and Caramelized Shallots

Makes 8 to 10 servings

Prep Time: 20 minutes

Cook Time: 1 hour

Servings: 8 to 10

Number of Ingredients: 11

5 cups turkey or chicken broth

1 1/2 tsp. kosher salt

1/2 tsp. freshly ground black pepper

3/4 cup (3 ounces) pine nuts

2 Tbsp. unsalted butter

1 cup coarsely chopped shallots (about 5 average shallots)

4 celery ribs with leaves, cut into 1/4-inch dice

1 1/2 teaspoons chopped fresh rosemary

1 1/2 teaspoons chopped fresh sage

1 pound (2 cups) wild rice

2 packages (12 ounces or 1 1/3 cups each) Driscoll's Raspberries

Bring wild rice, broth, salt, and pepper to a boil in a medium saucepan over high heat. Reduce heat to medium-low and cover tightly. Simmer until rice is tender, 45 minutes to 1 hour. (The exact cooking time depends on the kind of wild rice, machine- or hand-harvested. The former cooks more quickly than the latter.)

Driscoll's®

ONLY THE FINEST BERRIES™

Wild Rice Dressing with Raspberries and Caramelized Shallots

(continued)

Meanwhile, heat empty medium skillet over medium heat. Add pine nuts and cook, stirring occasionally, until toasted, about 3 minutes.

Transfer to a plate.

Melt the butter in large nonstick skillet over medium-low heat. Add shallots and cook, stirring occasionally, until golden brown, about 15 minutes. Add celery and cover. Cook, stirring occasionally, until celery is tender, about 5 minutes. Stir in rosemary and sage. Set aside.

When rice is done, drain any excess broth. Add shallot mixture and pine nuts and mix well. Add raspberries and cover. Let stand 3 minutes--the retained steam will heat berries. Transfer to a serving bowl and serve hot.