



Chestnut Wild Rice

(adapted from An Old Fashioned Christmas)

(photo on opp)

Serves 8

- 3 cups chicken broth
- 1 cup wild rice, rinsed
- 1 cup brown rice
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 medium leeks, white part only, chopped
- 2 cups onion, chopped
- 1 pound country sausage
- 6 ounces fresh mushrooms, coarsely chopped
- 15 ounces chestnuts (jars of chestnuts are available at Burger's Market and other specialty food stores, or you may use whole chestnuts, cooked, shelled and halved)
- 1 cups carrots, diced
- 1 cup parsley, chopped
- 1 tablespoon crumbled sage
- Pepper to taste

In a medium saucepan, bring broth to boil. Stir in wild and brown rice; cover pan and reduce heat to medium low. Simmer until rices are tender and most of liquid is absorbed, 35 to 40 minutes. Remove from heat and set aside.

In a large skillet, melt butter in oil over medium high heat. Add leeks and sauté until well coated with butter, 1 to 2 minutes. Add sausage, breaking it up with a spoon. Add mushrooms and cook until sausage is no longer pink. Remove skillet from heat. Stir in cooked rice, chestnuts, carrots, parsley, sage and pepper.