

Wild rice, Cranberry and Walnut Stuffing for Turkey

Preparation time: 30 minutes

Stuffing cooking time: 60 minutes.

Serves 8

*This is a risotto-style stuffing



Ingredients

2 cups mixed wild rice & brown rice
1 large red onion, chopped
4 sticks celery, chopped
1½ cups white button mushrooms, sliced
3 tbsp fresh sage, chopped (or 1½ tsp dried)
¾ cup dried cranberries, chopped
¾ cup walnuts, chopped
4 cups chicken or vegetable broth
1 tsp salt
¼ tsp pepper

Cooking

Grease a casserole dish with either oil or butter; spoon stuffing into dish and cover with foil. Cook at 180C for approx 30 minutes.

Method

Preheat oven to 180C

In a large deep saucepan, heat 1 tbsp olive oil over medium heat.

Add onion and celery and cook stirring occasionally, for approx. 5 minutes. Add mushrooms & continue cooking for 3 minutes.

Add cranberries, walnuts, rice, broth, salt & pepper.

Raise heat to high and bring to the boil, then reduce to medium low, cover and cook 45 minutes. Remove from heat.

