

SIDE DISHES

Wild Rice Pilaf with Assorted Mushrooms

Ingredients:

- 2 tablespoons butter
- 2 tablespoons olive oil
- 3 cup assorted mushrooms (white, bella, portobella, cremini)
- 2 tablespoons medium cream sherry
- 3 cups uncooked wild rice
- 3 cups low sodium chicken broth

Heat oil and butter in a pot. Add mushrooms and cook until liquid has been absorbed. Season to taste. Add sherry and cook on high heat to burn off alcohol. In another pot, heat 2 tablespoons olive oil. Add uncooked rice, and cook until glossy. Add chicken broth and mushrooms. Cover, and bake in a 350 degree preheated oven until all liquid has been absorbed (20 to 30 minutes).



Rich, buttery mushrooms seasoned with cream sherry enhance this wild rice pilaf with luxurious earthy tones that will complement your meal.



PAIR WITH:

**SHIRAZ
PINOTAGE**