

Nutty Cranberry Pilaf

1 tablespoon olive oil
12 ounces package mushrooms, sliced
1/2 onion, chopped
1 cup quick cooking brown rice
1/2 cup bulgur wheat
1 (10-ounce) can beef broth
1 1/2 cups water
1 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
1/2 cup dried cranberries, coarsely chopped
1/2 cup toasted slivered almonds

In large skillet, heat olive oil. Add mushrooms, onions, rice and wheat. Sauté until vegetables are softened and grains are browned. Add broth, water, thyme, salt and pepper. Simmer, covered for 15 minutes. Add cranberries and simmer 5-10 more minutes or until liquid is absorbed. Toss with almonds just before serving.