

Seasonal Eating

Wild Rice with Grapes

2 tablespoons butter, divided
2 tablespoons sliced almonds
1/4 cup chopped green onion
1 (14-ounce) can chicken broth
3 tablespoons water
1/2 teaspoon black pepper
1/4 teaspoon salt
2/3 cup uncooked wild rice
1/2 cup red and green seedless grape, halved

In a large saucepan over medium heat, melt the butter and add the almonds. Cook for 2 minutes, stirring constantly, until golden. Remove almonds from pan and set aside. Melt remaining tablespoon of butter in pan. Add green onions and cook, stirring constantly, until tender. Add broth, water, pepper and salt and bring to a boil. Add the rice, return to a boil and then cover and simmer 1 hour until rice is tender. Drain any excess liquid and stir in grapes and almonds.