

RICE BLEND

YIELDS 6 CUPS

Cook wild rice according to package instructions. If wild rice has water remaining after the rice is fully cooked, drain in mesh strainer to remove excess water.

In a mesh strainer, rinse long grain rice in cold water. In medium saucepan melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low.

Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice.

INGREDIENTS

⅔ cup wild rice

1 cup long grain or basmati rice

4 tbsp butter

1½ cups water

½ tsp salt

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Transfer to serving bowl. Cool to room temperature and cover. Do not refrigerate. Can be served at room temperature or warmed before serving in the microwave or warming drawer. Add 1 tbsp butter when warming.
- I recommend Haddon House Wild Rice.
- Increases well.

My grandmother, my mother, and my aunts have always cooked perfect rice. The generations that have followed cook it the same way.

These instructions incorporate their technique for long grain rice.

I mix in wild rice, because I like the texture and taste it adds.

I'm sure my grandmother would roll her eyes!