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FOOD EDITORS RELEASE

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MAKE THIS YEAR'S THANKSGIVING MEAL A "WILD" ONE

Wild Rice is the Key to a Memorable Thanksgiving Meal!

Tradition reigns with holiday feasts - homemade delights and once-a-year favorites to share with family and friends. This year, why not get "wild" with your traditional turkey dinner. Your holiday feast would not be the same without the golden-brown turkey, but adding wild rice to your holiday favorites will leave your guests singing your praises and asking for more.

One of the most often used methods for infusing wild rice into your Thanksgiving meal is in the stuffing. While there are a million variations on it, from using sausage, carrots, nuts, bacon, or copious amounts of sage, the single ingredient that makes it truly spectacular is wild rice. The distinctive smoky flavor of wild rice is the perfect addition to a traditional-style stuffing.

Adding wild rice to sides which accompany your Thanksgiving meal can also be a creative way to utilize the great taste of wild rice. Consider our light and refreshing *Wild Rice Street Corn* or *Wild Rice Beer Bread with Maple Spread* to add nutritious goodness to your holiday meal.

Whatever your preference, you can be sure that wild rice will add that perfect touch of nutty flavor and understated elegance to make your holiday meal a memorable one. Wild rice is so versatile it can be used in virtually any type of recipe. This year, try any one or all of these wild rice recipes to make your Thanksgiving meal one to remember:

[Wild Rice Stuffing](#)

Thanksgiving provides a great opportunity to incorporate the distinctive flavor of wild rice into your holiday meal with traditional *Wild Rice Stuffing*. This holiday favorite combines bacon, onion, sage, mushrooms, and wild rice in an extraordinary blend of flavors to create a delicious and flawless accompaniment to your holiday turkey.

[Wild Rice Beer Bread with Maple Spread](#)

Wild rice, sugar, nitro stout, and melted butter give this bread a hint of sweetness along with a distinctive nutty flavor. Paired with a Neufchatel-based spread with a maple syrup infusion, *Wild Rice Beer Bread with Maple Spread* is the perfect aromatic accompaniment to your holiday meal.

[Wild Rice Street Corn](#)

Rather than serving simple canned corn for your Thanksgiving meal, try our *Wild Rice Street Corn* to add a kick of spice to your holiday table. Combining corn with wild rice, scallions, chili powder, spicy jalapeno pepper, feta cheese, and a splash of lime is a great way to add flair to your traditional Thanksgiving meal.

For even more great recipe ideas featuring the great taste of wild rice, search the world's largest wild rice recipe library for other ideas on how to make wild rice the star of your Thanksgiving meal (www.mnwildrice.org/search.php).

WILD RICE STUFFING

- 4 slices bacon, cut in 1" pieces
- 1 medium onion, chopped
- ½ lb mushrooms, sliced
- 3 ribs celery, chopped
- 3 cups cooked wild rice
- 1 tsp crushed leaf oregano
- ½ tsp crushed leaf sage
- 2 cups bread crumbs
- salt and pepper to taste
- ¼-½ cup chicken broth, optional

Preheat oven to 350°F. In large skillet, sauté bacon, onion, mushrooms, and celery; cook until bacon is crisp. Stir in wild rice, oregano, sage, and bread crumbs; adjust seasonings. Place in greased 2-qt. casserole, cover and bake 30-40 minutes. Add ¼-½ cup chicken broth, if needed, for moisture.

Sausage Stuffing: Add ½ lb crumbled, cooked, and drained sausage. 6-8 servings.

WILD RICE BEER BREAD WITH MAPLE SPREAD

- 1 cup cooked wild rice
- 2½ cups flour
- 1 tbsp baking powder
- 1 tsp sea salt
- ½ cup sugar
- 12 oz nitro stout, warmed
- ⅓ cup high-quality butter, melted
- 1 tbsp canola oil

Spread (blend in mixer; chill):

- 4 oz unsalted butter, softened
- 2 oz Neufchâtel cheese
- ½ tsp salt
- 2 oz pure maple syrup
- 1 oz canola oil
- 1 oz nitro stout

Preheat oven to 350°F. In large bowl, combine wild rice and flour. Stir in baking powder, salt, and sugar. Add stout; fold mixture until dough is well incorporated. Place in prepared loaf pan; spread evenly. Use a spatula to make a channel down the center. In small cup, combine butter and canola oil; pour into channel. Bake 30 minutes. Rotate pan; bake 25 minutes. Rest 10 minutes. 4 servings.

WILD RICE STREET CORN

- 1 pkg (10 oz) frozen sweet corn
- 1½ tsp kosher
- ¼ cup canola oil
- ½ tsp chili powder
- 3 cups cooked wild rice
- 4 scallions, thinly sliced, including 2 inches of green part
- ¼ cup chopped cilantro
- 1 jalapeno pepper, seeded and diced
- ½ cup crumbled feta cheese
- 1 fresh lime (1 tsp zest; 2 tbsp juice)
- 1 clove garlic, minced
- 3 tbsp light mayonnaise

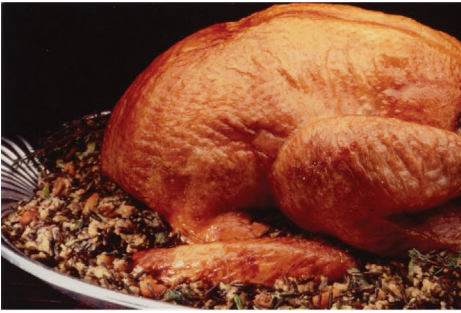
In large non-stick skillet, sauté corn and salt in oil, 10 minutes. Stir in chili powder and wild rice; cook 2 minutes. Transfer to large bowl. Add remaining ingredients; combine well. 6 servings

Notes to Editor:

For an electronic copy of the photos for these recipes, call or email our office. If emailing, please specify your preferred photo format.

Due to limited funds, we are unable to utilize a clipping service. Run our release and send us a copy — we'll return the favor by sending you a ½ pound of wild rice. If you cannot accept the wild rice, we'd still appreciate a clipping to show our growers — **thanks!**

Wild Rice Stuffing



Wild Rice Beer Bread with Maple Spread



Wild Rice Street Corn

