



4630 Churchill Street, #1, St. Paul, MN 55126 • Phone: 651.638.1955 • Fax: 651.638.0756 • wr@mnwildrice.org

FOOD EDITORS RELEASE

Contact: Beth C. W. Nelson, President

Go Ahead...Get “Wild” at Your Holiday Party

Tis' the season for getting together with friends, family, and co-workers, to celebrate the holidays and ring in the new year. Whether you are hosting your own party or simply preparing an appetizer for the office potluck, go ahead and *Get 'wild'* with one of our delicious wild rice appetizers.

Instead of singing Christmas carols, your guests and co-workers will be singing your praises after they try one of these scrumptious wild rice creations. While people will think you've spent hours in the kitchen preparing your complex dish, only you will know the truth – these recipes are actually extremely simple to prepare.

While you may run the risk of offending those who only bring the boring meat and cheese sampler or the run-of-the-mill chips and salsa, you're certain to be the envy of anyone who sinks their teeth into these mouthwatering hors d'oeuvres.

So go ahead, get in the spirit and *Get 'Wild'* at your holiday party this season by serving any one of these delicious wild rice appetizers!

Italian Wild Rice Quesadillas

Wish your holiday party guests a *Feliz Navidad* with wild rice quesadillas with an Italian twist. *Italian Wild Rice Quesadillas* combines wild rice with tender rotisserie chicken, prosciutto ham, shredded and cream cheeses, chopped spinach, and marinara sauce for a delicious “Italian” variation on this appetizer classic.

ITALIAN WILD RICE QUESADILLAS

- 4 oz Crystal Farms® Wisconsin Original Cream Cheese, softened
- 1/3 cup jarred basil pesto
- 1/3 cup chopped oil-packed sun-dried tomatoes
- 1/2 tsp red pepper flakes
- 1 box (9 oz) frozen Green Giant® Steamers Chopped Spinach, thawed and squeezed to remove moisture
- 1 cup cooked wild rice
- 2 cups Crystal Farms® Finely Shredded 6 Cheese Italian, divided
- 8 (9") flour tortillas
- 1 Gold'n Plump® Deli Fresh Rotisserie Chicken, Original Flavor, shredded
- 4 oz thinly sliced prosciutto ham, cut into thin strips
- 2 tbsp canola oil
- 2 cups jarred marinara sauce, warmed

In medium bowl, stir first 4 ingredients until mixed. Stir in spinach, wild rice, and 2/3 cup shredded cheese. Top 4 tortillas with wild rice mixture; spread evenly to within 1/4" of edges. Top with chicken and prosciutto. Sprinkle with remaining shredded cheese; top with remaining tortillas. Heat large, non-stick skillet over medium heat; brush with oil. Place quesadillas in skillet; brush tops with oil. Cook 4 minutes on each side until heated through. Keep warm in a 200°F oven. Cut into wedges. Serve with marinara. 4 servings.

Spirited Wild Rice Sliders

Fill yourself and your guests with the holiday spirit with the unique taste of *Spirited Wild Rice Sliders*, which combines ground beef and pork, chicken sausage, dried apricot, Apricot Bourbon BBQ sauce, and wild rice for a perfect combination of sweet and tangy. *Spirited Wild Rice Sliders* make a perfect appetizer for your holiday bash.

SPIRITED WILD RICE SLIDERS

- 1 cup cooked wild rice
- 6 oz ground beef
- 6 oz ground pork
- 1 link Gold'n Plump® Parmesan Italian Chicken Sausage, casing removed
- ¼ cup finely diced dried apricots
- ¼ cup finely diced onion
- 1 tsp kosher salt
- ½ tsp smoked paprika
- ½ cup Famous Dave's® BBQ Sauce, Apricot Bourbon, divided
- 1 cup Sargento® Chef Blends™ Shredded 6 Cheese Italian
- 12 slider buns, toasted

In large bowl, mix wild rice, meat, apricots, onion, salt, and paprika; form into 12 small patties. Grill over medium heat; baste patties with half of the BBQ sauce; top with cheese. Serve on buns with remaining BBQ sauce. 4 servings.

Conquistadors

As easy-to-prepare as it gets, *Conquistadors* are a high-protein appetizer which combines ground beef with red onion and red pepper, corn, chipotle BBQ sauce, and shredded Mexican cheese. Simply place the mixture into mini phyllo shells and bake for 20 minutes for a memorable snack your guests will love.

CONQUISTADORS

- ½ lb lean ground beef
- 2 tbsp minced red onion
- 2 tbsp minced red pepper
- ¼ tsp garlic powder
- ½ tsp cumin
- 1 cup cooked wild rice
- ⅓ cup frozen Green Giant® Simply Steam® Niblets® Corn, prepared as directed on pkg, drained
- ¼ cup Famous Dave's® BBQ Sauce, Sassy Chipotle™
- ½ cup Sargento® Fine Cut Shredded 4 Cheese Mexican
- 1 egg, beaten
- salt and pepper to taste
- 1 pkg frozen mini phyllo shells

Preheat oven to 375°F. In large skillet, brown beef, onion, and red pepper. Remove from heat; stir in remaining ingredients, except phyllo shells. Stuff shells with mixture; place on baking sheet. Bake 20 minutes. 15 appetizers.

Notes to Editor:

For an electronic copy of the photos 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!***

Italian Wild Rice Quesadillas

Credit: Minnesota Cultivated Wild Rice Council



Spirited Wild Rice Sliders

Credit: Minnesota Cultivated Wild Rice Council



Conquistadors

Credit: Minnesota Cultivated Wild Rice Council

