

wild rice porridge

INGREDIENTS

3 CUPS LIGHTLY SALTED WATER
1 1/3 CUPS UNCOOKED CANADIAN PURE WILD RICE
1/4 CUP BUTTER
1/2 CUP ARTHUR SHUPE'S FROZEN WILD BLUEBERRIES
1 CUP WHIPPING CREAM
1/4 CUP STINSON MAPLE PRODUCTS MAPLE SYRUP
ALGOMA HIGHLANDS WILD BLUEBERRY JAM

DIRECTIONS

-IN A MEDIUM SAUCEPAN, BRING 3 CUPS OF LIGHTLY SALTED WATER TO A ROLLING BOIL.

-SLOWLY ADD WILD RICE AND RETURN TO BOIL; REDUCE HEAT AND SIMMER, COVERED, FOR 40 TO 45 MINUTES OR UNTIL MOST OF THE WATER IS ABSORBED, GRAINS HAVE BURST OPEN AND RICE IS TENDER. DRAIN, IF NECESSARY. SET ASIDE.

-IN A 12-INCH NONSTICK SKILLET, MELT BUTTER OVER MEDIUM HEAT. ADD BLUEBERRIES AND COOK UNTIL SOFT.

-STIR IN WILD RICE, WHIPPING CREAM, AND MAPLE SYRUP. BRING TO A BOIL; REDUCE HEAT AND SIMMER, UNCOVERED, FOR 3 TO 5 MINUTES OR UNTIL MIXTURE THICKENS, STIRRING FREQUENTLY.

TO SERVE, SPOON GENEROUS HELPING OF PORRIDGE INTO BOWLS. TOP WITH BLUEBERRY JAM, ADDITIONAL WHIPPING CREAM AND MAPLE SYRUP. MAKES 4 TO 6 SERVINGS.