

Lemon Wild Rice

Ingredients for eight servings

½ cup wild rice
4 cups water
½ medium onion
1 cup long-grain brown rice
3 - 4 tablespoons chopped fresh parsley
1 teaspoon freshly grated lemon zest
Salt and freshly ground black pepper

Directions

Rinse wild rice under cold running water and drain in a sieve. In a one-quart heavy saucepan bring wild rice and 2 cups water to a boil and simmer, covered, 30 minutes, or until rice is tender. While wild rice is simmering, finely chop onion. After wild rice has been simmering 20 minutes, in a three-quart heavy saucepan bring brown rice, onion and remaining 2 cups water to boil and simmer, covered, 13 minutes. Remove brown rice from heat and let stand, covered, 5 minutes. Drain wild rice in a sieve and in a bowl combine with brown rice. Stir in parsley and zest with a fork, fluffing rice, and season with salt and pepper to taste.