

Wild Rice Porridge

Ingredients:

1 cup heavy cream (plus more, warmed, for serving)
2C wild rice, uncooked (to yield 4-5 cups when cooked)
2T Butter
1/4c maple syrup
Handful of raisins
Handful of chopped pecans

Directions:

- prepare wild rice: rinse and drain, add 2C of wild rice to 6C boiling water (maintain approx 1:3 ratio if changing proportions), simmer for 45minutes or until chewy. Drain.
- add 2 T butter to large medium-hot skillet
- add cooked rice, maple syrup raisins and pecans

Once it's all combined, add enough cream to make it look 'porridgey'

let cook in the cream for about 10 minutes, adding more if too much evaporates