



Fruity Bacon Rice Dressing

Ingredients:

1 ½ cups water

1 ½ cups chicken broth

1 cup uncooked wild rice

½ pound bacon

3 cups diced onion

3 cups diced celery

2 cups water

1 cup uncooked white rice (parboiled)

¼ cup dried cherries

¼ cup dried cranberries

½ ounce dried apricots (about 2)

1 cup diced unpeeled apple (about 1 apple)

¼ cup parsley

up to 6 Tbsp herbs to taste (sage, rosemary, thyme, oregano, basil)

Boil water and chicken broth in a medium saucepan, then add wild rice. Cover, reduce heat and simmer 45 minutes.

Cook bacon over medium heat in a large, deep skillet (or bake in a 400 degree oven for 15-20 minutes) Remove bacon on paper towels and use the drippings to sauté the onions, celery and water until very soft, about 20 minutes.

Stir in the water, white rice and fruits into the saucepan and continue cooking 20 minutes or until the rices are tender.

Finally, combine the herbs, parsley, crumbled bacon, veggies and rice mixture in a large bowl and serve.