

Wild-Rice Pilaf With Cranberries And Pecans

SERVES 6

This dish is best the day it's made but can be prepared a few hours ahead. Let stand at room temperature until you're ready to serve it.

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 shallot, finely chopped (½ cup)
- 1 cup wild rice
- 3 cups homemade or store-bought low-sodium chicken stock
- ½ cup pecans
- ½ cup dried cranberries
- ¼ cup golden raisins, coarsely chopped
- 2 tablespoons chopped fresh flat-leaf parsley
- Coarse salt and freshly ground pepper

Directions

1. Heat oil in a medium saucepan over medium heat. Add shallot, and cook, stirring occasionally, until tender, about 3 minutes. Add rice, and cook for 1 minute. Add chicken stock, and bring to a boil. Reduce heat, and simmer, covered, until rice is tender and starting to burst, 45 to 50 minutes. Drain any excess liquid. Transfer to a bowl.
2. While rice cooks, preheat oven to 400°. Arrange pecans on a rimmed baking sheet, and toast until browned and fragrant, about 8 minutes. Let cool. Coarsely chop pecans.
3. Add toasted pecans, cranberries, raisins, and parsley to rice. Season with salt and pepper. Serve warm or at room temperature.