

Wild Rice, Almond and Mushroom Stuffing

By Martha Rose Shulman

YIELD Stuffing for a 14- to 18-pound turkey

TIME 1 hour 45 minutes

Wild rice can be the base of a satisfying and refined Thanksgiving stuffing, particularly when it is combined with mushrooms, almonds, sherry and herbs, as it is here. Use this savory mixture to stuff a turkey to serve to the omnivores at your table, or bake it separately and serve it as a side dish, one that is especially good for vegetarians and vegans.

INGREDIENTS

1 ½ quarts chicken stock, turkey stock or vegetable stock
2 cups wild rice
Salt to taste
2 tablespoons extra-virgin olive oil
1 large onion or 4 shallots, chopped
4 garlic cloves, minced
¾ pound mushrooms, trimmed and sliced
1 cup chopped celery
⅓ cup toasted almonds, coarsely chopped
⅓ cup dry sherry
2 teaspoons fresh thyme leaves or 1 teaspoon dried thyme
½ cup chopped flat-leaf parsley
1 to 2 tablespoons chopped fresh sage, to taste
Black pepper, to taste

PREPARATION

Step 1

Bring stock to a boil in a large saucepan, then add wild rice and salt to taste. When the liquid returns to the boil, lower heat, cover and simmer 40 minutes, until rice is tender and has begun to splay. Drain through a strainer, and set aside.

Step 2

Heat oil over medium heat in a large nonstick skillet, then add onion or shallots. Cook, stirring often, until tender, about five minutes for onions or three minutes for shallots. Add a generous pinch of salt and the garlic. Cook until fragrant, 30 seconds to a minute. Add mushrooms and celery and cook, stirring, until mushrooms have softened, about 10 minutes. Stir in rice and remaining ingredients. Cook, stirring, until sherry has evaporated. Taste and adjust seasonings.

Step 3

Remove from the heat, and allow to cool before stuffing your turkey. Or place in an oiled baking dish and cover, then warm for 20 to 30 minutes in a 350-degree oven.

Tip

You can make this pilaf a day or two ahead and keep it in the refrigerator.

PRIVATE NOTES

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