

Wild Rice with Gin

1 cup wild rice
1/2 cup gin
2-1/2 cups water
2 teaspoons chicken base
1/4 cup gin
4 tablespoons butter
3/4 lb. mushrooms, diced coarsely
1/2 cup celery, diced
1/2 cup red bell pepper, diced
1/2 cup green onions, sliced 1/8' thin
1/4 cup chopped parsley
4 oz. slivered almonds, toasted
1/2 tsp salt
1/2 tsp fresh ground pepper

Combine wild rice, gin, water & chicken base. Bring to boil, then lower heat and simmer 45-60 min. Cooking time will vary with the brand and age of rice and you may need to add a little water. Just check it occasionally. It should be tender but not mushy. If you do this the day before, it can sit overnight in the fridge and then in the morning it will absorb more gin.

Heat butter in 9" skillet over medium-high heat. Add mushrooms. Cook till all water has evaporated. With slotted spoon, remove mushrooms from pan and add to rice. Sauté celery and bell pepper till just tender. Add green onions and barely warm them. Remove from heat. Add parsley and almonds. At any time, feel free to add more gin.

Chef's notes: If you have no gin or are a teetotaler, you may throw ten juniper berries into the rice while it's cooking. You can even do this if you do have gin. When the rice is done remove them if you think about it. If you don't, they're not offensive.

BE CAREFUL TOASTING the almonds! They go from raw to burnt in five seconds flat. All quantities are subject to the whim of the cook (or whatever's in the refrigerator). Except the gin.

Gets along well with gravy.

Note: Marinate rock Cornish hens in juice of one orange, two tablespoons balsamic vinegar and two tablespoons olive oil for two hours before stuffing and baking.