

# Baked Rice Pilaf

*(Mom Calvert's special recipe served for holidays & B&K's graduation;  
Mom's wild rice mix includes brown rice, wild rice, wheat & rye berries, red rice  
& pearled barley.)*

1 cup chopped Vidalia onion  
2 cups uncooked wild rice mix  
½ -1 lb mushrooms, sliced  
4 cups chicken broth

½ - 1 cup pine nuts  
Salt to taste (if using unsalted broth)  
Pepper to taste  
½ cup butter (divided)

1. Saute onions & rice in ¼ cup butter until golden.
2. Add mushrooms, chicken broth, pine nuts, salt/pepper & ¼ cup butter, then stir to integrate all & melt butter.
3. Bake in 9x12 dish tightly covered at 350° F for 25-35 minutes plus time required to cook rice (see instructions on your rice packaging). Basically bake until pilaf is at the level of moisture that you prefer.