

Wild Rice Pilaf

Ingredients:

- 6 cups water
- 2 teaspoons butter, melted
- 2 cups wild rice
- 2 medium-size yellow onions, chopped
- 1 teaspoon pepper
- 2 bay leaves
- 2 teaspoons thyme

Method:

Preheat oven to 350f

Place water and butter in an ovenproof pot. Add rice, onion, pepper, bay leaves, and thyme. Stir will.

Bake for one hour. Remove from oven. Drain excess liquid if necessary, and remove bay leaves.

Serve hot.

Download this recipe

[E-mail us and let us know what your thinking.](#)



Made on a Mac