Fruit and Nut Brown Rice Pilaf
Serves 4 to 6

2 Tablespoons butter
1 Tablespoon olive oil
1 cup small diced yellow onion
1 cup small diced celery
1 garlic clove, minced
1 teaspoon minced fresh ginger
1 ½ cups medium grain brown rice
2 ½ cups chicken or vegetable broth
1 cup medium dice fresh pear
½ cup dried cherries, coarsely chopped
½ cup lightly toasted pecans, coarsely chopped
2 Tablespoons chopped fresh sage
1 Tablespoon chopped fresh thyme
Salt and pepper to taste

Heat sauce pan over medium heat and then add butter and oil. Add onion and celery and sauté for 5-7 minutes. Add garlic, ginger and rice and sauté for another 5 minutes.

Add broth or stock and bring to a boil. Cover; reduce heat to low and let cook for about 40 minutes.

Add pears and dried cherries and continue cooking for additional 10-15 minutes or until liquid is absorbed. Just before serving, stir in pecans and fresh herbs. Taste and adjust seasoning with salt and pepper.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.