

---

## Wild Rice with Fruit & Nuts

### Ingredients

**2 c. wild rice (or wild rice blend), rinsed**  
**½ c. dried cranberries**  
**½ c. chopped raisins**  
**½ c. chopped dried apricots**  
**½ c. almond slivers, toasted**  
**5 to 6 c. chicken broth**  
**1 c. orange juice**  
**1 tsp. ground cumin**  
**2 green onions, thinly sliced**  
**2 to 3 Tbsp. chopped fresh parsley**  
**Salt & black pepper**

### Directions

1. Combine wild rice, cranberries, raisins, apricots and almonds in slow cooker.
2. Combine broth, orange juice, butter and cumin in medium bowl. Pour mixture over rice and stir to mix.
3. Cover; cook on **Low 7 hours** or on **High 2 ½ to 3 hours**. Stir once, adding more hot broth if necessary.
4. When rice is soft, add green onions and parsley. Adjust seasoning to taste with salt & pepper, if desired. Cook 10 minutes longer and serve.

