

## **Wild Rice Cranberry Apple Stuffing**

1 Tbsp olive oil  
2 stalks celery, diced (about 2/3 cup)  
1 medium apple, diced (about 1 cup)  
1 clove garlic, minced (optional)  
Pinch of dried thyme  
Pinch of dried sage (optional)  
1 cup hot, cooked wild rice  
1 cup hot, cooked brown rice  
1/2 cup orange juice  
1/2 cup sweetened, dried cranberries  
1/4 cup sliced green onions (green tops only)  
Salt & pepper to taste



In a large saucepan, heat olive oil over medium-high heat. Add celery, apple and garlic and saute until softened, about 5 minutes.

Reduce heat to medium-low and stir in thyme and sage. Cook a few seconds and stir in hot rices, orange juice and cranberries; cook until heated through, about 1 minute. Just before serving, stir in green onions and season with salt and pepper.

Makes: Eight 1/2-cup servings.

Source: [www.wiscran.org](http://www.wiscran.org)