

MAHNOMIN PORRIDGE

MAKES 4 SERVINGS

I first got the idea for this recipe more than twenty years ago while reading transcripts of journals kept by fur traders traveling across Canada in the nineteenth century. There was a meal served by Cree Indians that consisted of wild rice with nuts and berries and sweetened with maple syrup. But I decided it needed more fat, so I added heavy cream.



- 4 cups cooked wild rice
- 1/2 cup roasted hazelnuts, cracked
- 1/2 cup dried blueberries
- 1/4 cup sweetened dried cranberries (Craisins)
- 1/4 cup pure maple syrup
- 1 cup heavy whipping cream

Add cooked wild rice, hazelnuts, blueberries, Craisins, and maple syrup to a heavy, nonstick or enameled cast iron saucepan, and cook over medium-high heat for about 3 minutes. Add heavy cream, and stirring continually, heat through, about 2 minutes. Ladle into bowls, and serve immediately.

