

Cranberry Pecan Rice Stuffing

1 cup regular white or brown rice
1/2 cup dried cranberries
1 tsp dried orange peel
1/2 cup chicken broth
1 Tbsp butter
1/2 cup celery, finely sliced
2 Tbsp onion, minced
1 tsp poultry seasoning
1/2 cup pecans, chopped and toasted*
1/4 cup parsley, chopped
salt and ground black pepper, to taste

Prepare rice according to package directions.

In a medium microwave safe bowl, mix cranberries and orange peel with chicken broth and microwave on high for 2 minutes. Set aside.

Heat a large sauce pan over HIGH heat and add butter or margarine. Stir in celery, onion, and poultry seasoning and sauté 3 minutes.

Stir in cranberry mixture, pecans, parsley and rice and cook over medium heat for 3 more minutes or until all liquid is absorbed.

***To toast pecans:** Pre-heat oven to 350°F. Place pecans on a small cookie sheet and bake for 5 minutes. Be careful not to burn pecans. Cool.