

# *Good Eats* *Recipes*

## **Wild Rice with Spicy Pecans**

### **What You Need:**

2 cups water

2 bay leaves

Salt and freshly ground black pepper to taste

1 cup wild rice

1/2 cup GOOD EATS Spicy Pecans, chopped

### **Directions:**

Combine the water, bay leaves, and salt and pepper to taste in a pot with a snug-fitting lid. Bring to a boil. Add the rice, reduce to a simmer, and cook 40 to 45 minutes. Combine pecans with the cooked wild rice. Serve with game, poultry, roasted lake trout, or whitefish.