

Cooking Instructions

Combine water, rice, seasoning (optional) and oil/butter (optional) based on chart below. Bring to a boil, cover with tight fitting lid and simmer according to chart. Remove from heat and let stand for 10 minutes; fluff with a fork before serving.

Time listed is approximate. If you prefer a softer texture for the wild rice or for any of the brown and wild rice blends, you can add additional water and cook a bit longer. Cook times will vary, depending on the stove or pan used.

Our wild rice can be cooked using the pasta method where you add more water than directed and drain off excess when rice has reached desired texture.

Product	Water	Rice	Seasoning (optional)	Oil/Butter (optional)	Approximate Time
Wild Rice- Premium	2 ½ cup	1 Cup	3 Tbs	1 Tbs	45-50 min
Wild Rice- Select	2 ½ cup	1 Cup	3 Tbs	1 Tbs	25-30 min
Wild Rice- Pieces	2 ½ cup	1 Cup	3 Tbs	1 Tbs	20-25 min
Amber Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	35-45 min
Autumn Harvest	2 ½ cup	1 Cup	3 Tbs	1 Tbs	25-35 min
Banquet Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	25-35 min
Brickyard Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	35-45 min
Calico Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	35-45 min
Chef's Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	35-45 min
Kale and Grain Medley	2 ½ cup	1 Cup	3 Tbs	1 Tbs	30-40 min
Majestic Blend	2 ¼ cup	1 Cup	3 Tbs	1 Tbs	25-35 min
Northwoods Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	35-45 min
Rustic Medley	2 ½ cup	1 Cup	3 Tbs	1 Tbs	25-35 min
Savory Mushroom Blend	2 ½ cup	1 Cup	3 Tbs	1 Tbs	40-50 min
Wild N' Cranberry Medley	2 ½ cup	1 Cup	3 Tbs	1 Tbs	25-35 min