

Grape and Wild Rice Stuffing

1 (14 ½ ounce) can vegetable broth
½ cup water
½ cup brown rice
½ cup wild rice
½ cup chopped onion
½ cup chopped celery
½ cup chopped apple
1 Tbsp butter
1 tsp fresh sage, minced
¼ tsp black pepper
2 cups seedless red grapes
Salt to taste

Bring broth and water to a boil. Add brown rice and wild rice. Bring to a boil again, reduce heat, cover and simmer 45-55 minutes or until rice is tender and liquid is absorbed. Sauté onion, celery and apples in butter, add sage and pepper. Add prepared rice and grapes; mix well. Adjust seasoning with salt if necessary. Place in a 1 ½-quart covered baking dish and bake at 350 degrees for 20 minutes or until thoroughly heated.