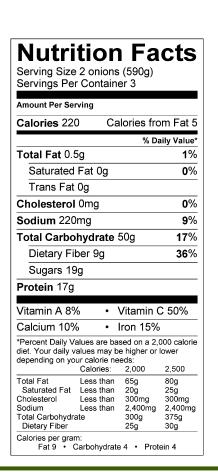


## Savory Wild Rice Stuffed Onions

## Ingredients:

- 6 large Vidalia onions
- 1 cup mushrooms, chopped
- 3 cloves garlic, minced
- 1 apple, medium, peeled, cored, chopped
- 2 tbsp. fresh parsley, minced
- 2 tbsp. fresh marjoram, minced
- 1 tsp. lemon juice
- 1/4 tbsp. paprika
- ½ tsp. salt
- 1/4 tbsp. pepper
- 1 cup wild rice
- 16 oz. vegetable stock











## **Directions:**

- 1. Preheat oven to 400 degrees.
- 2. Cut ¼ inch off both ends of the onion and peel off dry layers.
- 3. Bake onions, root end down in baking dish for 30-45 minutes or until golden brown.
- 4. Let cool and hollow out each onion from top, leaving ½ inch shell (outer most 2-4 layers).
- 5. Chop 1 cup of reserved onion and sauté with mushrooms in a medium hot pan for 3 minutes.
- 6. Add garlic, apple and sauté for 3 minutes.
- 7. Add parsley, marjoram, lemon juice, paprika, salt and pepper, combine the sautéed mixture with the cooked rice.
- 8. Fill each onion shell with rice mixture. Pour enough stock to cover bottom of onions (about ½ inch). Bake for 20 minutes, basting the stuffed onions with stock occasionally.