

Wild Rice Tarts

Ingredients

- 1 cup wild rice
- Salt & pepper to taste
- 4 cups boiling water
- 1/4 tsp. Red cayenne pepper
- 3 cups chopped fresh mushrooms
- 1/4 tsp. Thyme
- 1/2 cup green onions (chopped finely)
- 5 dozen unbaked mini pastry shells
- 1 clove garlic (large - chopped finely)
- 3 tbsp. Sunflower oil
- 1/2 cup walnuts
- 6 egg yolks (slightly beaten)

Directions

Wash rice and drain. Cook in boiling water over low heat for 30 minutes. Drain well and set aside. Preheat oven to 400 degrees f. Sauté mushrooms, onions & garlic for a few minutes in the oil. Add rice. Add walnuts, seasoning & egg yolk to mixture. Blend well. Fill unbaked pastry shells and bake for 12 to 15 minutes.