

Spicy Mushroom Rice

Serves 8

INGREDIENTS:

2 boxes of Rice a Roni long grain & wild rice
1 tsp. of the seasoning packet from the rice
16 oz. mushrooms, sliced
4 Tbsp. butter (Chef Shamy garlic butter if you have it)
2 shallot, sliced
1 jalapeno, diced
¼- ½ c. ginger ale
1 Tbsp. soy sauce
salt and black pepper to taste

INSTRUCTIONS:

1-Cook rice per package directions except use only 1 tsp. of the seasoning packet. Once cooked, set aside.

2-Melt butter in a large skillet over medium heat.

3-Add sliced mushrooms. Saute' for 10 minutes or until done.

4-Add the shallots and jalapeno and let cook for another minute or two.

5-Add to the skillet the ginger ale and simmer, letting it reduce for 2 minutes.

6-Stir in soy sauce and then add the cooked rice.

7-Stir together and season with salt and pepper to taste. Add more ginger ale if you need to. You want it to be saucy but not soupy.

NOTES:

-This rice is even better as left overs. The flavor gets better the next day.

- Our favorite thing to eat this with is Creamy Chicken Viola'.