

Lemon-Tarragon Wild Rice – Gibbs-California Wild Rice

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- **Yield:** 6 Servings

Ingredients

- 4 cups [cooked wild rice](#)
- 1 tbsp [butterbouillon granules](#)
- 3 tbsp [butter](#)
- 1 tbsp [fresh lemon juice](#) or 2 *tbsp chopped fresh tarragon*
- [salt, pepper](#) *to taste*
- [strips of lemon peel, sprigs of fresh tarragon](#) *for garnish*

Instructions

1. Melt the butter and stir in the bouillon granules, lemon juice and tarragon.
2. Cook over low heat until bouillon granules are dissolved, adding a tablespoon of water, only if necessary.
3. Add the wild rice, adjust seasonings if desired, and continue cooking until wild rice is thoroughly heated.
4. Garnish with strips of lemon peel and sprigs of fresh tarragon.