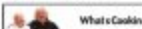


Learning how to divide ingredients

By **Kathleen & Nancy Nemmer**
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What's Cooking

When you've got the "recipe" for a recipe, it's not always as simple as it seems. For example, when you're dividing the ingredients for a recipe, it's not always as simple as it seems. For example, when you're dividing the ingredients for a recipe, it's not always as simple as it seems.

It turns out that the total amount of ingredients is not always as simple as it seems. For example, when you're dividing the ingredients for a recipe, it's not always as simple as it seems.

Red Onion and Leek Tart with Wild Rice Crust

Makes 6 slices
INGREDIENTS

- 1 cup wild rice
- 2 cups chicken or vegetable broth
- 1 leek, garlic
- 1 cup olive oil, divided
- 2 tbsp butter
- 1 medium red onion, sliced thinly
- 1/2 leek, white and light green ends, sliced thin

- one half cup Parmesan cheese, divided
- 2 tbsp chopped fresh dill
- 2 eggs, divided
- three quarters cup 2% milk
- 1/2 cup grated old cheddar cheese
- fresh ground salt and pepper

METHOD

1. Cook wild rice in measuring stick in oil covered thoroughly, approximately 45-50 minutes. If you happen to cook dry before this is done, add a little more milk. Once cooked, drain excess milk and transfer to dry container.

and the eggs. Don't make the mistake of thinking that you are dividing the eggs, as if separating them into yolks and whites, then simply weigh 2 eggs for the entire dish. I give it the cream and a pinch of salt.

I wanted to give a quick answer to those who asked for the recipe. I can't wait to hear from you about this recipe for a long time, but I'm sorry I can't wait and just now not able to be making around a kitchen. Sorry I'm not able to be making around a kitchen. Sorry I'm not able to be making around a kitchen.

Five food tips for cooking!

1. Meanwhile, cut a slice amount of the top of the garlic head to expose the cloves. Rub with 1 tsp olive oil. Wrap head in foil. Bake in preheated 400 degree oven for approximately 30 minutes, until cloves are golden and soft. Remove from oven and let cool.

2. Use one stick of butter for creaming the oil and butter. Toss with the onion and leek. Cook until soft and golden. Remove from heat.

3. Mix the wild rice with 1 egg, one quarter cup grated Parmesan cheese, chopped fresh dill, salt and pepper. Press into a pie plate, spread with onion and leek. Bake in 325 degrees for 10-12 minutes, until done.

4. Mix 1 egg, with, ground cheddar, salt and pepper. Whisk all combined.

5. Once pie shell is finished, spread garlic, onion, mushroom and leek on shell. Pour egg mixture on top. Sprinkle remaining Parmesan cheese on top.

6. Bake in a preheated 350 degree oven for approximately 30 minutes or until puffed and golden on top. (This may take longer depending on how deep your pie shell is.)

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