Hell's Kitchen Mahnomin Porridge

Ingredients:

- 4 cups cooked wild rice
- 1/2 cup roasted, cracked hazelnuts
- 1/2 cup dried blueberries
- 1/4 cup sweetened dried cranberries
- 1/4 cup pure maple syrup
- 1 cup heavy whipping cream

Directions:

In a heavy nonstick saucepan, add cooked wild rice, hazelnuts, blueberries, cranberries, and maple syrup and cook over medium-high heat for about 3 minutes. Add heavy cream and heat through, stirring constantly, about 2 minutes. Ladle into bowls and serve immediately. Serves 4.