

Wild Rice w/a Pina Colada Sauce (for coconut shrimp)

Ingredients:

Wild Rice

2 cups chicken stock

1 cup wild rice

Salt and pepper to taste

Bring Chicken stock or water to a rapid boil in medium sauce pan. Add wild rice. Cook until desired tenderness. Salt and pepper to taste.

Pina Colada Sauce

1 can crushed pineapple

½ cup shredded coconut

1 tablespoon lemon juice

1 cup Pina Colada drink mix

1 cup sour cream

Drain crushed pineapple thoroughly. Mix Pina Colada mix and sour cream until combined be sure not to over mix. Fold in pineapples and coconut shreds. Finish with lemon juice. Cover and refrigerate until ready to serve.



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