

Wojapi Recipe

2 ½ lbs. of berries of your choice
9 cups of water
1 cup of cold water to 1 cup of cornstarch
Sugar to your taste

Put your berries and 9 cups of water in a sauce pan, keep your heat on high and bring to a boil, then bring your heat down to a low medium and simmer for about 1 ½ to 2 hours.

If you want a smoother wojapi, you can put it a blender and then strain back in to the sauce pan. This will help get all of the seeds and other chunks out.

Then you put back on high heat until it comes to a boil, while you're waiting for that to come to a boil, you can take 1 cup of cold water and 1 cup of cornstarch and mix until smooth and no lumps. When it comes to a boil, bring your heat down to a simmer, and then slowly add your cornstarch until it becomes the thickness you like it.

Now you can add your sweetener to your taste (sugar, honey, Splenda)

You can serve this hot, warm or cold, you can put this on meat, yogurt, ice cream, bread, syrup, bbq sauce and many more.

Wild Rice Crusted Pork Chops

4 T Oil divided

1 cup wild rice

1 cup Flour

4-6 oz Boneless Pork Chops, Pounded

2 Eggs (optional)

Salt, Pepper, Garlic Powder, etc (to taste)

Lemon Wedges for serving

Heat 2 T Oil in a pan and “pop” the wild rice in it

Once the wild rice has popped, place it on some paper towels to get rid of the oil and then pulse it in a blender or Food Processor

In bowl combine the flour, wild rice powder, and seasonings

In another bowl beat the eggs with a little water (Optional)

Dip the chops in (the egg, optional) and then into the flour/wild rice mix

Heat the remaining oil in a pan and brown the chops turning once

Serve chops with lemon wedges

Puffed Wild Rice

2/3c Canola Oil

2oz. Wild Rice

Pinch of salt

Directions: Heat oil in a pan on medium high. Add in a few grains of rice to oil, it should puff when oil is ready. Add remaining rice and stir quickly for a minute and a half to two minutes. Quickly strain rice to get rid of any excess oil and place puffed rice on towel lined pan. Season puffed rice with salt.

Duck Salad with Maple dressing

2-3oz shredded duck

4oz Arugula

1oz dried apricots

1oz puffed wild rice

1.5oz goat cheese

2-4oz maple dressing

Directions: Gently reheat shredded duck. In a bowl mix all other ingredients, add duck, and enjoy!

Shredded Duck Salad with Maple Dressing

2lbs Duck legs
2tblsp Kosher Salt
1tblsp Black Peppercorn
1 orange zested
4 cloves of garlic
1 shallot sliced
4 sprigs of fresh Thyme or Rosemary
2pound of rendered duck fat

Directions: Mix salt, pepper, and orange zest together and rub all over duck legs pack tight into a container and refrigerate overnight. The next day, pre-heat oven to 225 degrees, rinse off excess salt & pepper mixture and pat dry. In a roasting pan place shallot, thyme, garlic at the bottom, then duck. Cover completely with rendered duck fat, and cook in oven until duck reaches 190 degrees. This will take about 2-3 hours.

Maple Dressing

1/4c Apple cider vinegar
3/4c Olive oil
2tblsp Pure Maple Syrup
1.5tblsp. Grain Mustard
1.5tsp. Lemon Juice
1.5tsp. Kosher Salt

Directions: Whisk together all ingredients until completely emulsified.