

Wild Rice Salad Recipe

http://simplyrecipes.com/recipes/wild_rice_salad/

Ingredients:

- 1 cup long grain rice
- 1 cup wild rice
- 4 cups chicken broth
- 4 stalks celery, sliced
- 8 green onions, sliced
- 2 cups thawed frozen peas
- 1/2 cup pine nuts
- 3/4 cup dried cranberries
- Salt and pepper
- 1/4 cup olive oil
- 2 Tbsp red wine vinegar
- 1 teaspoon sugar
- 2 Tbsp dark sesame oil

Directions:

Put the chicken broth in a medium sized saucepan. Add the rice and wild rice, bring to a boil, reduce heat to low, cover. Let cook for 40 minutes. Remove from heat. Cool completely.

Heat a small skillet on medium high heat. Add the pine nuts. Cook, stirring frequently, until lightly toasted. Remove pine nuts from pan and let cool.

Whisk together the olive oil, red wine vinegar, sugar, and sesame oil.

In a large bowl gently mix together the cooled cooked rice, chopped celery, green onions, peas, dried cranberries, pine nuts, and dressing. Add salt and pepper to taste, if needed.

Chill completely before serving. Serves 8-10.

Wild Rice Cranberry Pecan Salad Recipe

http://simplyrecipes.com/recipes/wild_rice_cranberry_pecan_salad/

Ingredients:

- 1 cup brown rice wild rice mix
- 2 1/3 cups water (see package instructions)
- 1/2 teaspoon salt
- 1 teaspoon butter
- 1/2 cup dried cranberries
- 1/2 cup chopped pecans (toasted or un-toasted, your choice)
- 1/4 cup sliced green onions
- 1 Tbsp lemon juice
- 2 Tbsp olive oil
- 1/2 teaspoon sugar
- 1 teaspoon grated orange peel
- Salt and freshly ground pepper

Directions:

Use the amount of water for the rice according to instructions on the rice package. Bring rice, 1/2 teaspoon salt, butter, and water to a boil, reduce heat to low, cover and cook for 50 minutes. Do not stir. Do not uncover. Remove from stove and let sit, covered for 10 minutes. Then uncover, fluff up with a fork, and let cool to almost room temperature.

In a medium sized serving bowl, mix the rice, cranberries, pecans, and green onions together.

In a separate jar, mix the lemon juice, olive oil, orange peel, sugar, and salt and pepper to taste. Just before serving, mix dressing in with the rice mixture. Serve warm, chilled, or room temperature.

Serves 4 to 6.