



WILD RICE SALAD

I love the strong nutty flavor of wild rice but it needs to be paired with other ingredients that balance it in a salad. The sweetness of oranges and grapes along with the acidity of a raspberry vinaigrette really do the trick, plus the scallions and pecans give it lots of flavor and texture. I also add dried cranberries for a counterpoint of something tart.

- 1 cup long-grain wild rice
- 2½ tsp kosher salt
- 2 navel oranges
- 2 tbsp olive oil
- 2 tbsp fresh orange juice
- 2 tbsp raspberry vinegar
- ½ cup green grapes, cut in half
- ½ cup pecans, toasted

- ¼ cup dried cranberries
- 1 scallion, white and green parts chopped
- ½ tsp ground black pepper

1. In a medium saucepan over high heat combine rice, 4 cups water and 2 tsp salt and bring to a boil. Simmer, uncovered, until rice is tender, 50 to 60 min. Drain and return rice to the pan. Cover and allow to rest for 10 min.
2. While rice is still warm, place it in a mixing bowl. Peel oranges with a sharp knife, removing all the white pith. Cut between the membranes and add the orange sections to the bowl with the rice. Add the olive oil, orange juice, raspberry vinegar, grapes, pecans, cranberries, scallions, ½ tsp salt and pepper. Allow to sit for 30 min for the flavors to blend. Serve at room temperature. **SERVES 4 TO 6**