

Wild Rice, Orange & Cranberry Salad

We have been serving this recipe for 35 years. Recently, we added dried cranberries, apricots, fresh orange segments and mint — to keep it moist and provide more zing! Enjoy!

Makes about 2 cups OR 4 portions.

Ingredients:

2 Tbsp	orange juice concentrate
¾ cup	wild rice, cooked
2	green onions, finely sliced
¼ cup	raisins, plumped in hot water and dried
1 Tbsp	olive oil
1 Tbsp	Marukan vinegar
1 tsp	black pepper, coarsely ground
1 Tbsp	fresh mint, chopped
	salt to taste
¼ cup	dried cranberries
2 Tbsp	slivered almonds, toasted
1	orange, peeled, in segments
¼ cup	dried apricots, plumped and cut in half
2 Tbsp	honey

METHOD:

Combine all ingredients well and let sit at room temperature for at least 1 hour. Correct seasonings. Serve at room temperature on a rimmed platter.



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