



Wild Rice Salad with Curry Mustard Vinaigrette

From dulcetcuisine.com

1 c wild rice
1 c brown rice
1 c dried cranberries
¾ c orange juice
1 c pecans halves, toasted
salt & pepper

Curry Mustard Vinaigrette:
½ c extra virgin olive oil
¼ c unseasoned rice vinegar
reserved orange juice
4 T Dulcet Madras Curry Mustard
½ c fresh flat leaf parsley, chopped

1. Cook the wild rice and brown rice separately according to package directions.
2. Place the cranberries and orange juice in a small saucepan over medium high heat, bring just to a boil and remove from heat. Strain the juice from the cranberries, reserving the juice for the dressing.
3. Make the vinaigrette by whisking together the olive oil, vinegar, the Dulcet Madras Curry Mustard, reserved orange juice and parsley.
4. In a bowl, combine the rice, cranberries, and pecans. Toss with desired quantity of dressing and season with salt & pepper.

Serves 8

Notes: _____

From our test kitchen:

*This dish is a nice accompaniment to roasted turkey, pork, lamb or duck.
Best served at room temperature.*
