

Wild Rice Dried Cranberry Salad

Recipe by Sue Doeden ❖ suedoeden@gmail.com

- 3 to 4 cups cooked wild rice, chilled
- 2 cups cooked long-grain white or brown rice, chilled
- ¾ cup unsalted toasted, hulled hazelnuts, pecans or hickory nuts
- 3 to 4 Clementines, peeled, sectioned and seeded (tangerines or navel oranges can be substituted)

- 1 cup dried cranberries
- 2 bunches small scallions, cleaned and thinly sliced at an angle
- Coarse salt, to taste
- Pinch of dried red pepper flakes or freshly ground black pepper

Place prepared Clementines in large mixing bowl. Add dried cranberries, green onions and chilled, cooked rice. Dress with Clementine Vinaigrette and toss several times to mix well. Serves 4 as an entrée salad, or 6 to 8 as a side dish.

Clementine Vinaigrette

- Fine grated zest of 1 Clementine
- ½ cup freshly squeezed Clementine juice
- 2 to 3 tablespoons white wine or champagne vinegar
- Coarse salt, to taste
- Pinch of dried red pepper flakes or freshly ground black pepper
- 1 scant cup canola oil plus 1 tablespoon hazelnut oil if available

Combine zest, juice, vinegar, salt and pepper flakes or pepper in a blender, a metal bowl with whisk, or a glass jar that has a tight-fitting lid. Blend (or whisk or shake) until well mixed. Add oils in a steady stream. Blend or whisk again until thick. Taste and adjust seasonings. If it is too vinegary, add cold water to cut the acidity. If not using immediately, cover and refrigerate. Bring to room temperature before dressing the salad. Makes about 1½ cups.

From "The Minnesota Table: Recipes for Savoring Local Food Throughout the Year," by Shelley N.C. Holl with recipes by B.J. Carpenter. Voyageur Press. 2010.

Tips from the cook

- ▶ In "The Minnesota Table," authors Carpenter and Holl, explain that 1 cup raw wild rice will yield 3 to 4 cups of cooked rice and 1 cup of uncooked long-grain rice will yield about 2 cups cooked.
- ▶ I used juicy and sweet organic navel oranges for the salad and vinaigrette with delicious results.