

WILD RICE SALAD (w/ additions)

2 boxes Uncle Ben's wild rice (use only one packet of the seasoning)
1 yellow or red pepper, chopped
12 oz honey roasted peanuts
1 cup dried cranberries
1 ½ cup frozen peas
½ cup honey
½ cup oil
½ cup white wine vinegar
2 TBL curry powder

Cook rice as directed on the box, mix up the liquid sauce, then mix everything in a large bowl, and finally add the sauce. Mix well; Add peanuts just before serving so they stay nice and crunchy. Serve at room temperature or cold.

Our Adaptions:

You can also use a wild rice mix from the store or CO-OP – 2 cups of dry wild rice mix yields about 3 to 4 cups cooked which is about what you need; if the cooked rice comes out a little sticky just let it sit for a while; we have found out that we only need about half of the liquid sauce portion so we just do about 1/4 cup of each for about 3/4 of a cup total. And then sometimes we add a bit more ingredients and use all the sauce. Then sometimes we just use roasted peanuts and add a little extra honey. And 12 oz. of peanuts may a bit too much - we just gauge it to match what we want. So you can mix and match and it always comes out tasty.....

Enjoy - Kim and Lula Palmer.