

WILD RICE SALAD

This recipe is inspired by one of the Rutherford Grill's (Napa Valley) famous side dishes, Very Wild Rice Salad, a delightful mixture of wild rice, figs, cashews, pecans, onions and celery, that is as much a feast for the eyes as it is for the mouth!

Prep time: 20 minutes
Start-to-finish: 50 minutes
Advanced prep: 24 hours

Serves 6-8

	With Figs	With Dates
Ingredients:		
Wild rice	250 gm	250 gm
Water	1 L	1 L
Salt	10 gm	10 gm
Pecans - toasted + chopped	75 gm	75 gm
Cashews - unsalted, toasted + chopped	75 gm	75 gm
Green onion tops - finely chopped	3	3
Celery stalk - trimmed + finely chopped	1 stalk	1 stalk
Red onions - finely chopped	1/2 medium	1/2 medium
Figs - dried and finely chopped	150gm	
Dates - finely chopped		150gm
Salt + pepper	to taste	to taste
Salad Dressing:		
Raspberry vinegar	45 ml	45 ml
Lemon juice, fresh	20 ml	20 ml
Garlic, minced	1 large clove	1 large clove
Dijon mustard	20 ml	20 ml
Sugar	15 ml	15 ml
Vegetable oil	50 ml	50 ml
Olive oil	75 ml	75 ml

1. Place the water and salt in medium saucepan and bring to boil.
2. Add rice. Reduce heat to medium-low, cover and simmer until the rice is tender, about 45 minutes. Drain well. Cool.
3. In a large bowl, mix in the figs, pecans, cashews, green onion tops, celery and red onion. (This can be prepared one day ahead of time and placed in an airtight container in the fridge).
4. Add the cooled rice and mix well.
5. In a blender, add the vinegar, lemon juice, garlic, mustard, sugar and oils. Pour dressing over rice mixture and toss.
6. Season salad with salt and pepper to taste.
7. Serve chilled or at room temperature.