

DEEDEE'S RICE SALAD

SERVES 8-10

Whisk together dressing ingredients.

Cook wild rice according to package instructions. If wild rice still has water remaining after the rice is fully cooked, drain rice in mesh strainer to remove excess water. Transfer rice to large bowl.

In a mesh strainer rinse long grain rice in cold water. In medium saucepan melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and ½ tsp salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low. Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice. Add dressing. Toss. Let cool to room temperature. Add remaining ingredients. Toss again.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or a day in advance. If preparing the day of, cover and keep at room temperature. If prepared the day before, cover and chill. Bring to room temperature to serve.
- Vegetables may be prepped 2-3 days in advance.
- I recommend Haddon House Wild Rice.
- Increases well.

INGREDIENTS

DRESSING

- ½ cup olive oil*
- ¼ cup red wine vinegar*
- 1 tbsp Dijon mustard*
- 1 tsp sugar*
- ½ tsp salt*
- ½ tsp pepper*

SALAD

- ⅔ cups wild rice*
- 2 cups long grain or basmati rice*
- ½ cup butter*
- ½ tsp salt*
- ½ cup chopped red onion*
- ¼ cup chopped shallots*
- 1 cup chopped sweet red pepper*
- 1 cup chopped sweet yellow pepper*
- ¼ cup chopped Italian parsley*
- ½ cup chopped dill*
- ½ cup currants*
- ½ tsp salt*
- ½ tsp pepper*
- 1 cup frozen peas, thawed, optional*