

*effortless*  
ENTERTAINING®

THE *Dish*

March 13, 2019

*“Primarily I'm a meat man,  
although once in awhile I toy with  
a few vegetables.”*

NAT KING COLE

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Dear Friends,

I think Nat King Cole would like my rice salad! It is so good and it would give him the feeling that he's toying "with a few vegetables." Even better, it's a perfect accompaniment with anything on the grill. Although it's not quite Spring, we feel it's close! We want to be outside even if we still need an extra layer. We crave lighter foods and we're ready to fire up the grill. Try this rice salad with the Salmon Kebabs, page 200 and on the Blog, fabulous! It's also Dee-Lish with Ed's Rib Eyes, on the Blog in the Rib Eyes and Grilled Salmon Menu. Of course, you can always serve with the Marinated Pork Tenderloin, page 146, ideal for early Spring. Even Nat King Cole would find these EE favorites...*unforgettable!*

With gratitude,

*DeeDee*

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# DeeDee's Rice Salad

SERVES 8–10

Perfect side for grill favorites!

## 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



[Printer-Friendly Recipe](#)

[Read Instructions Here](#)

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We want to hear from you!

We loved hearing how much you enjoyed the Chocolate Bundt Cake!

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