



Wild Rice Salad with Cherries

Jean Trebek's Reliable Recipes
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With people feeling more relaxed about gathering together these days, here is an excellent rice salad to serve or bring to your next party.

Serves 8

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Ingredients

Dressing:

1/3 cup sugar

1/3 cup canola oil

2 1/2 tablespoons cider vinegar

4 teaspoons soy sauce - I prefer low sodium

Salad Ingredients:

2 cups cooked wild rice

1/3 cup red onion, finely chopped

1 cup cherries, pitted and sliced or you can use dried cherries

1/2 cup celery, sliced thin

1/2 cup yellow pepper, chopped

2 1/2 tablespoons of dill, chopped

2 1/2 tablespoons of fresh parsley, chopped

2 1/2 tablespoons of mint, chopped

1/2 cup goat cheese, crumbled for on top of salad as a added optional garnish

Directions

Whisk dressing ingredients together really well in a large bowl and then refrigerate until ready to use.

Combine all the other ingredients together.

Slowly add a little dressing at a time to the salad ingredients... remember a little dressing goes a long way and you don't want to over dress the salad.

Place in refrigerator until ready to serve.

At the time of serving, sprinkle a good amount of crumbled goat cheese on top of salad...this step is optional, but it adds a great flavor.

Enjoy!

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