

# GREEN GRAPE AND WILD RICE SALAD WITH SHERRY VINAIGRETTE, TOASTED WALNUTS, AND ROASTED RED PEPPERS

*Yield: 12 portions*

Ingredients	Amounts
<i>Grape and wild rice salad</i>	
Wild rice	1 cup
Kosher salt	2 tsp.
Mandarin oranges	½ cup
Green grapes	2 cups
Walnuts, toasted and chopped	½ cup
Roasted red bell peppers	2 ea.
Dried currants	½ cup
Scallions, white and green parts, chopped	¼ cup
Ground black pepper	½ tsp.
Sherry vinaigrette	½ cup
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Extra virgin olive oil	½ cup
Sherry vinegar	¼ cup
Orange juice	¼ cup
Garlic clove, minced	1 ea.
Tarragon, minced	2 tsp.
Salt and ground black pepper	to taste
 Almonds, slivered and toasted	 1 cup

## Method

1. *For the grape and wild rice salad:* Place the wild rice in a medium pot with 4 cups of water and 2 teaspoons of salt and bring to a boil. Simmer uncovered for 50 to 60 minutes, until the rice is very tender. Drain well and place the rice back in the pot. Cover and allow to steam for 10 minutes. Chill completely.
2. Place rice in a mixing bowl and add the mandarin oranges; toss to combine. Add the rest of the salad ingredients; chill.
3. *For the sherry vinaigrette:* Combine the ingredients, and adjust the seasonings with additional salt and pepper as necessary.
4. Add ½ cup of the dressing to moisten and allow to sit for 30 minutes for the flavors to blend. Taste for seasonings, add more dressing if needed, and serve chilled or at room temperature. Garnish with the toasted almonds.