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# Wild Rice Cranberry-Nut Salad

**YIELDS:** 12 SERVINGS | **PREP TIME:** 1 HOUR

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## INGREDIENTS

Wild rice	2 cups (12 oz.)
Water	4 cups (32 fl. oz.)
Salt	1/2 tsp.
<b>Dressing</b>	
HOLLAND HOUSE White Wine Vinegar	1/2 cup (4 fl. oz.)
Safflower or canola oil	1/2 cup (4 fl. oz.)
Brown sugar, packed	2 Tbsp.
Dijon-style mustard	4 tsp.
Salt	1/2 tsp.
Green apple, golden delicious or granny smith	2 large
Dried cranberries	1 cup
Red onion, finely diced	1/2 cup
Full-flavored firm cheese, cut into small cubes (Asiago, Manchego, Parmigiano-Reggiano, or extra Sharp Cheddar)	4 oz.
Toasted sliced almonds or chopped hazelnuts	2/3 cup
Lettuce leaves	as needed

## DIRECTIONS

### Rice

Rinse rice and drain. Bring water to a boil in a medium pot. Stir in rice and salt; bring back to a boil. Reduce heat, cover and simmer 45 to 50 minutes. When done, drain water if any. Cool rice completely, with lid off. Chill rice well.

Note: Rice may be made several days in advance. Cover and refrigerate.

### Dressing & Salad Assembly

In a large bowl, combine white wine vinegar, oil, sugar, mustard and salt; whisk until well blended.

Cut apples into thin, bite-size wedges and toss with dressing.

Add rice, cranberries, onion and cheese to bowl; stir.

Just before serving, stir in toasted nuts. Serve on lettuce leaves, if desired.

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