

# WILD BROWN RICE SALAD WITH CURRIED DRESSING

Serves Six

Vegan 

Serve this salad with a side of romaine leaves with Coriander Tahini sauce (pg.150). Substitute rice wine or white wine vinegar if champagne vinegar is unavailable

2/3 cup	short grain brown rice, cooked
2/3 cup	wild rice, cooked according to package directions
3 tbsp	champagne vinegar
2 tbsp	honey
1 tbsp	curry powder
1 tsp	ground cumin
1/2 tsp	ground coriander
1 tsp each	coarse sea salt & fresh ground pepper
1/2 cup	olive oil
1 cup	chick peas
1 cup	chopped radishes or daikon
1/2 cup	toasted pecans, chopped
1/2 cup	fresh Italian parsley, chopped
1/2 cup	red onion, chopped
1/2 cup each	Thompson raisins & currants

Combine vinegar, honey and seasonings in a blender. With the motor running, add the oil in a stream until you have a nice creamy dressing. About 30 seconds. Taste and adjust seasonings if desired.

In a large bowl combine rice and remainder of ingredients. Pour dressing over salad stirring to coat evenly. Allow to sit for about 30 minutes for flavours to blend.