

## Very Wild Rice Salad (from Erin's Mom's Kitchen)

4 cups water  
1 teaspoon salt  
1 cup wild rice (about 6 ounces)

1/3 cup dried cranberries & blueberries  
1/3 cup dried apricots, chopped  
1/3 cup toasted unsalted cashews, chopped  
1/4 cup finely green onions, chopped  
3 tablespoons celery, finely chopped  
2 tablespoons red onion, finely chopped

2 tablespoons raspberry or red wine vinegar  
1 tablespoon lemon juice  
1 garlic clove, minced  
1 teaspoon Dijon mustard  
1 teaspoon sugar  
1/4 cup vegetable oil  
1/4 cup olive oil

Combine 4 cups water and salt in a medium saucepan and bring to a boil. Add rice. Reduce heat to medium-low, cover and simmer until rice is tender, about 45 minutes. Drain well. Cool.

Transfer rice to a large bowl. Mix in dried fruit, cashews, green onion tops, celery and red onion.

Mix vinegar, lemon juice, garlic, mustard and sugar in a blender. With the blender running, slowly pour in both oils. Pour dressing over the rice mixture. Toss and season with salt and pepper.

