

**Wild Rice & Pecan Salad**  
**Serves 6**

**Dressing:**

1	Orange, zested and juiced
1 tsp	Honey
¼ c	Salad oil
¼ c	Shallots, finely chopped
2 Tbs	Fresh thyme, chopped

**Rice:**

2 c	wild rice
3 Tbs	unsalted butter
1	Onion, fine diced
4 c	boiling water
3 c	chicken broth
1	thyme sprig

**Vegetables and other ingredients:**

½ bunch	scallions, thinly sliced
1 ½ c	sugar snap peas, trimmed and cut diagonally
1c	dried apricot, julienned
1 ½ c	pecans, toasted and chopped

**Procedure:**

1. Rinse rice well in large sieve under cold water and then drain. In large saucepan heat butter and add onions and cook until golden. Add rice and thyme and cook 3 minutes to open the herb. Stir in water and broth and bring to a boil, then reduce heat and simmer, covered until rice is tender, 1 to 1 ¼ hours. Drain rice well and cool.
2. In another bowl place dressing ingredients then combine together. Season with Salt and Pepper.
3. Add scallions, sugar snap, and apricots to dressing and toss lightly. Season with Salt and Pepper.
4. Pour dressing over rice and toss. Serve on platter and garnish with pecans.