

*Curried
Wild Rice Salad*



This makes a terrific change from the usual, and is perfect for Fall entertaining, either served on its own or as a delicious side dish. The layers of rich, earthy flavours go well with roast turkey. It could well become a Thanksgiving tradition at your home! Makes approximately 4 cups of salad.

ingredients

2 cups	Canadian Wild Rice
2Tbsp	Roasted Garlic Olive Oil
1/2 cup	Celery, chopped
1/2 cup	Cooking onion, chopped
1 Tbsp	Butter - no salt
1/2 cup	Shiitake Mushrooms - washed, sliced
1/2 cup	Dried Apricots - sliced
1 cup	Curry and Cream Sauce
	Salt and pepper, to taste
1/2 cup	Walnuts - whole, washed (optional)

instructions

1. Cook Wild Rice according to package instructions. Drain off any excess fluid.
2. Pour the Roasted Garlic Olive Oil in a heavy sauce pan. Heat the oil over medium high setting. Add the celery and onion. Place the lid on the pot, reduce the heat to low, and allow the vegetables to sweat for 5 minutes or until they are tender and translucent. Stir occasionally to prevent browning.
3. Melt the butter in a heavy sauce pan over medium heat. Add the shiitake mushrooms, stirring until they are all coated with butter. Reduce heat to medium low. Continue to stir the mushrooms frequently and cook for approximately 20 minutes or until they are tender and nicely browned.
4. Mix the wild rice, vegetables, mushrooms, apricots, walnuts (if desired) and Curry and Cream Sauce together. Season to taste with salt and pepper. Refrigerate overnight. Serve cold.

Kitchen Connaisseur's Mango Chutney is delicious served with this salad!