

Wild Rice and Cranberry Salad

Dressing:

- ¾ cup chopped fresh cranberries
- ¼ cup cranberry juice cocktail
- 1 tablespoon sugar
- 2 garlic cloves
- 3 tablespoons cider vinegar
- 1 ½ tablespoons olive oil
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground pepper

Salad:

- 2 cups cooked wild rice (about ½ cup uncooked)
- 1 cup cooked orzo (about ½ cup uncooked rice-shaped pasta)
- ½ cup finely chopped red bell pepper
- ½ cup finely chopped yellow bell pepper
- ½ cup thinly sliced green onions
- 2 tablespoons chopped fresh *parsley*

To prepare dressing, combine cranberries, cranberry juice, sugar and garlic in a small saucepan. Bring to a boil; cook 2 minutes. Remove from heat. Stir in vinegar, oil, salt, and black pepper. Chill.

To prepare salad, combine ingredients in a large bowl. Drizzle rice mixture with dressing, tossing to coat.

Serves 6.