**Nutted Wild Rice Salad**

Served at the December 2011 luncheon. Quadrupled the recipe. Triple probably would have bee sufficient.

Serves 8 or more.

Leftovers keep well in the frig.

1 6-oz. box of Uncle Ben’s Wild Rice (Original)

2 cups chicken broth (used to cook the rice)

1 cup broken pecans

1 cup yellow raisins

4 green onions, sliced thinly

¼ cup olive oil

1/3 cup orange juice

Grated rind of one large orange

Fresh ground pepper

Cook rice according to package directions, using 2 cups of chicken broth for the liquid, and including seasoning packet. (I did not include the packet when I made it for Five Hills.)

After the rice is cooked, combine it with the remainder of the ingredients, whisking together the oil and juice before adding. Let stand for 2 hours at room temperature to allow flavors to develop. Serve at room temperature.

Options:

* Add chopped chicken breasts to make the dish a main course.
* Craisins (I added one bag to the quadrupled recipe.
* Mandarin oranges (I added 2 small cans, drained and chopped)