



Lemon Rice Salad
Serves 16

1 cup olive oil
1/3 cup Champagne vinegar
1 garlic clove, minced
1 to 2 teaspoons grated lemon zest
2 teaspoons sugar
1 teaspoon Dijon mustard
1/2 teaspoon salt

6 cups cooked long grain rice
2 cup cooked wild rice

2 cups diced English cucumbers
2/3 cup thinly sliced green onions
1/4 cup minced fresh flat leaf parsley
1/4 cup minced fresh basil
1/2 teaspoon pepper

1/2 cup chopped pecans, toasted

For dressing, place first seven ingredients in a jar with a tight-fitting lid; shake well.

In a large bowl, toss long grain rice and wild rice with dressing.

Cover and refrigerate overnight or long enough to cool rice if not making it ahead.

Stir cucumbers, green onions, parsley, basil and pepper into rice mixture. Refrigerate, covered, 2 hours.

Stir in pecans just before serving.

To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.