

Secret Salad

- 2 14 oz. cans of vegetable broth + 1 cup of water
- 2 cups of wild rice
- 8 green onions chopped
- 4 stalks of celery chopped
- ½ cup of sliced or slivered almonds, toasted
- 1 cup of dried cranberries, coarsely chopped
- 2 cups of frozen peas or 2 cups sliced snow pea pods
- 1 bunch of asparagus, chopped and blanched
- ½ cup chopped cilantro (optional, but we LOVE cilantro)
- ½ cup salad oil
- 4 tablespoons peanut butter
- 4 tablespoons apple cider vinegar
- 2 tablespoons soy sauce
- 4 teaspoons sesame oil

Cook rice according to directions in the vegetable broth and water (about 45 minutes to an hour). Drain and cool. Combine rice, onions, celery, almonds, peas, cranberries, asparagus and cilantro in a bowl. Make a dressing for the salad of salad oil, peanut butter, vinegar, soy sauce and sesame oil. Pour dressing over salad and mix well. Refrigerate for at least 2 hours before serving. For a meal, add 2 cups of cooked and diced Pheasant.

Keep well for several days in the refrigerator.

ENJOY!

Scott & Nancy Hodges, 2013