

Holiday Dining

Wild Rice Cranberry-Nut Salad



For a new holiday side dish, try one with the nutty flavor of wild rice mixed with sweet cranberries, tangy wine vinegar and salty cheese.

(NAPSA)—Tired of making the same holiday dishes every year? Looking for a way to spice up the traditional meal? Culinary expert Rita Held recommends using premium wine vinegars; a simple way to add a personal touch to almost any dish.

Wine vinegars can be paired with or added to almost any food and they consistently offer a distinct, perfectly-balanced flavor and aroma. Premium vinegars, such as Holland House, use premium wines and offer a wide variety of flavors including red wine, garlic-flavor red wine, white wine, malt vinegar and balsamic vinegar.

Held provides the following recipe to add a splash of flavor and color to the holiday meal:

WILD RICE CRANBERRY-NUT SALAD

- 1 cup (6 oz) wild rice**
- 2 cups water**
- ¼ teaspoon salt**
- ¼ cup HOLLAND HOUSE White Wine Vinegar**
- ¼ cup safflower or canola oil**
- 1 tablespoon packed brown sugar**
- 2 teaspoons Dijon mustard**
- ¼ teaspoon salt**

- 1 large green apple, Golden Delicious or Granny Smith**
- ½ cup dried cranberries**
- ¼ cup finely diced red onion**
- 2 ounces firm full-flavored cheese, cut into small cubes (Asiago, Manchego or Parmigiano-Reggiano)**
- ½ cup toasted chopped hazelnuts or sliced almonds**

Rinse rice and drain. Bring water to a boil in a 3-quart saucepan. Stir in rice and salt; bring back to a boil. Cover, reduce heat and simmer 50 minutes. When done, drain water, if any. Cool completely with lid off. (Rice can be made several days in advance. Store in refrigerator, covered.)

In a large bowl, combine white wine vinegar, oil, sugar, mustard and salt (to make dressing); stir well. Cut apples into bite-size slices and toss with dressing. Add rice, cranberries, onion and cheese to bowl; stir. Stir in toasted nuts just before serving. Serve on lettuce leaves, if desired. Makes 4 to 6 servings.

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