

Chef Larry's Wild Rice and Pecan Medley Salad

Yield: 10 Servings

Ingredients:

1/2 oz. Butter
1/2 cup Onion, diced
1/2 lb. Wild and white rice blend
2 1/2 cups Chicken broth
1 each Fresh sage sprig
1/2 cup Granny Smith or Pippin apple, peeled, diced
1/2 cup Butternut squash, peeled, diced, cooked
1/4 cup Pecans, toasted and chopped
1/8 cup Chives, minced
1 tsp. Parsley, chopped
1 oz. Apple cider vinegar
3 oz. Olive oil
to taste Salt
to taste Fresh ground black pepper

Method:

Preheat oven to 325 degrees F. Melt butter in saucepan over medium heat. Add onion, sauté until translucent. Add rice blend. Parch rice slightly. Add chicken broth and sage. Bring to a simmer. Cover and cook for 18 - 20 minutes in an oven at 325 degrees F. When done fluff with and fork. Pour cooked rice out onto a tray to cool. Combine apple, butternut squash, vinegar, oil and cooked rice. Fold in pecans, chives and parsley. Season with salt and fresh ground pepper.