

## WILD RICE- SWEET CHERRY SALAD

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### 4-6 servings

*Sub vegetables you like or have on hand. Time to experiment!  
Do zest your orange before you squeeze it for the juice.*

- 1 cup wild rice–Wash well by placing in a pot with lots of water, swishing around with your hands, and draining. Do this several times **before cooking**.
  - 4 cups water
  - Kosher salt and fresh ground pepper
  - Crushed red pepper or one-two shakes of hot sauce such as Tabasco
  - Extra virgin olive oil
  - 2/3 – 1 cup sweet cherries, stemmed, pitted, and sliced in half
  - 1/2 cup chopped fresh parsley
  - 1/2 stalk celery, minced
  - Zest of ½ a large orange (a little more than 1 tablespoon)
  - 1 bulb **fennel**, sliced (Mince half of the slices and put in salad. Reserve the other slices, as well as the fronds, for garnish)
  - 2 teaspoons minced red onion
  - 3 ounces brie, chopped (about a 3-inch wedge out of an 8-inch, 1 pound round)–can sub really sharp Cheddar
  - 1/2 pound cooked asparagus, chopped into 1/2-inch pieces (could sub nearly any cooked green vegetable such as green beans or chopped zucchini, etc.)
  - 1 teaspoon white wine vinegar or to taste
  - Juice of one large orange (about 1/4 cup or more to taste)
1. Place clean rice and water in a 4-quart pot. Season with a pinch each of salt and pepper, crushed red pepper, and a drizzle of extra virgin olive oil. Cover and bring to a boil, reduce to bare simmer, and cook, covered, until tender, but chewy: 45-60 minutes. Drain well.
  2. Meanwhile, pit the cherries using a cherry pitter or knife. Set aside, covered.

3. Add rice to a large mixing bowl and, while warm, stir in 2 tablespoons extra virgin olive oil. Sprinkle with 1/4 teaspoon each kosher salt, fresh ground pepper, and 1/8 teaspoon (pinch) crushed red pepper. Stir well.
4. To rice mixture, add the parsley, celery, fennel, onion, brie, and asparagus; stir well. Pour juice and vinegar over everything, mix, and gently stir in the cherry halves. Taste, adjust seasonings, and re-season as needed with salt, pepper, red pepper, and white wine vinegar, etc. Serve warm, at room temperature, or cold garnished with fennel slices and fronds.

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