Wild Rice Salad
Serves 10

Leftover wild rice can be used for this salad. For a more complete meal you could also add roasted squash cubes, lyed corn, drained beans, or all three, to the mixture.

4 cups cooked wild rice
1/2 cup dried cranberries
1/3 cup pumpkin seeds
1 tablespoon dried sage
2 teaspoons dried sumac
1 medium shallot, finely chopped
1/2 cup sunflower oil
1/4 cup cider vinegar
1/4 cup maple syrup
2 teaspoons Dijon mustard

Combine the cooked and cooled wild rice with the cranberries, pumpkin seeds, sage and sumac and chopped shallot in a large mixing bowl.

Combine the sunflower oil, vinegar, maple syrup and mustard in a jar and shake to combine.

Pour the 1/2 of the dressing over the rice mixture and stir to combine. Add more dressing if the salad seems dry. You may not need all the dressing. The leftover will keep in the fridge for 2-3 weeks.

Let stand 2-3 hours before serving for the flavours to combine.