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Basmati/Wild Rice Beet Salad [Debut = Fall Sale 2007]

10 T. (5 oz.) basmati rice
4 T. (2 oz.) wild rice
7 radishes, thinly sliced
1 red pepper, seeded and cut into thin strips (I used a half a pepper)
2 medium sized cooked beets, cut into small chunks
1 red onion, sliced (I used half an onion)
large handful of fresh chives, finely chopped (I used parsley)

Dressing

4 T. white wine vinegar
2 T. grated horseradish
1 squirt of whole grain mustard (I used smooth dijon)
1 t. turbinado sugar
1 t. sea salt
1 t. freshly ground black pepper
4 T. extra virgin olive oil

Cook the rices according to the package instructions. Let cool, then transfer to a serving bowl.

Meanwhile, make the dressing - put all ingredients in a jar with tight fitting lid and shake vigorously until thoroughly blended.

Add the radishes, red pepper, beets and onion to the rice and mix well. Scatter the fresh chives (or parsley) over the top.

Pour the dressing over the rice mixture. Mix well, and serve.

Serves 4