

Red Rice Cranberry Pecan Salad

[Back to Recipes](#)



Elise Bauer, founder of "Simply Recipes" and following is Red Rice Cranberry Pecan Salad from her collection. This rice salad is a perfect accompaniment to many fall and winter dishes - roast chicken, stews, pork chops.

You can use *Ceylon Pure* **Heirloom Red Rice** in place of wild rice and it will have a rich, nutty flavor that complements the cranberries and pecans, and the citrus in the dressing.

Follow the recipe at Simply Recipes - [Link](#)

Or become a fan of her FaceBook page - www.facebook.com/simplyrecipes

Ingredients

- 1 cup *Ceylon Pure* **Heirloom Red Rice**
- 2 1/3 cups water (see package instructions)
- 1/2 teaspoon salt
- 1 teaspoon butter
- 1/2 cup dried cranberries
- 1/2 cup chopped pecans (toasted or un-toasted, your choice)
- 1/4 cup sliced green onions
- 1 Tbsp lemon juice
- 2 Tbsp olive oil
- 1/2 teaspoon sugar
- 1 teaspoon grated orange peel
- Salt and freshly ground pepper

Method

1. Use the amount of water for the rice according to instructions on the rice package. Typically straight brown (or red) rice is a 1:2 ratio of rice to water.....

