

Smoked Chicken Wild Rice Salad

Grand View Lodge

Cranberry Vinaigrette

1 ½ cups Cranberries
¾ cup Water
¼ cup Sugar
2 Tbsp. Cider Vinegar
Pinch Coarse Salt

Wild Rice Salad

3 cups Cooked Wild Rice
½ cup Minced Red Bell Pepper
3 each Green Onion Sliced
½ cup Dried Cranberries
3 Tbsp. Minced Shallot
3 Tbsp. Orange Juice
¼ cup Blended Oil
1 lb. Smoked Chicken, Diced
2 quarts Mixed Greens
Coarse Salt and Freshly Ground
Black Pepper

~ fold ~

Preparation

Stir all ingredients for the cranberry vinaigrette together in a small saucepan. Cover and cook over medium heat, stirring occasionally until the cranberries pop, about 10 minutes. Lightly crush the cranberries in their juice and set the sauce aside to cool.

Combine the smoked chicken, wild rice, bell pepper, dried cranberries, shallots, green onion, orange zest, orange juice and oil. Season with salt and pepper and refrigerate for at least 30 minutes.

When ready to serve, toss the lettuces with oil and salt and pepper arrange on one side of each chilled plate. Place the wild rice in the center of the plate. Spoon the cranberry vinaigrette over the chicken slices and serve.

