

## Florence wild rice Salad

### Salad

1 cup wild rice  
2 cups frozen peas  
4 leaves celery  
8 green onions  
1/2 cup slivered toasted almonds

### Dressing

2 tablespoons red wine vinegar  
2 tablespoons soy sauce  
2 teaspoons sugar  
1/2 cup vegetable oil  
4 teaspoons sesame oil

Put the rice in cold water, add just a pinch of salt and cook it until done for one hour to one hour and a half. (the rice is cooked when most of it is open).

Once cooked let the rice cool down and add the frozen peas.

Cut and chop the celery and the onions and add to salad

To toast the almonds, use a frying pan (no need to add butter or oil) and cook them for 2/3 minutes until lightly brown.

For the dressing add all the ingredients into a separate ball. Stir well and add to salad.