

## Wild Rice Salad

- 1 c. raw wild rice. Rinse several times in warm water.  
Cook in 4 c. water for 45 to 60 minutes. The rice grain should be opened, soft and fluffy. Drain and set aside to cool.
- 1 small can of water chestnuts, sliced
- 3 c. Chicken, cubed. May also use Turkey
- 2 c. green grapes, (whole)
- 2 c. Mayonnaise (could substitute yogurt, but taste is definitely different)
- 1 c. almonds, chopped or slivered
- 2 c. celery, chopped
  - I add the rest of this to the mayo, before adding to salad
  - 1 1/2 tsp. seasoned salt
  - 1/2 tsp. curry powder
  - Dash of Beaumont seasoning (optional, but good)
  - Dash of lemon juice
- Mix in order given, Chill
- Serve on lettuce leaf
- Serves 15 - 1 d. servings