Harvest Wild Rice Salad with a Cocoa Vinaigrette

For the Vinaigrette

3 tbsp. Sherry vinegar
1 tsp. fine sea salt
a few grindings of black pepper
1 tsp. granulated sugar
1 tsp. dark cocoa powder
1/3 cup walnut oil
finely grated rind of 1/2 an orange

Whisk all of the above together in a small bowl.

For the Rice

6 oz. wild rice, cooked according to directions on package (I use McFadden Farm Wild Rice from California in a little white box)
1 cup chopped pecans, toasted at 325o Fahrenheit for 10 minutes.
1 cup sweetened dried cranberries
3 scallions (green onions) thinly sliced, green part and all

Mix all the rice ingredients together in a mixing bowl. You can do this while everything is warm - no need to cool it down, in fact it is probably better if the rice is a little warm. Pour the vinaigrette over and mix well. TA DA! It's that simple. Now, you can serve this right away, or you can cover and refrigerate for up to a week. I would bring it back to room temperature before serving, or warm it slightly.

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