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## Indonesian Rice Salad

Sue labored in the test kitchens this week to create this Asian-inspired dressing, a perfectly blended balance of sweet, salty, spicy, and tart flavors, with none overpowering the other. Her husband loves it.

### Dressing

2/3 cup orange juice	1 tsp. sugar or agave nectar
3 Tbs. peanut oil	1/4 tsp. garlic, minced
1 Tbs. sesame oil	1/4 tsp. ground ginger
3 Tbs. tamari	1/4 tsp. hot red pepper flakes
2 Tbs. lemon juice	1/4 tsp. salt
2 Tbs. dry white wine	Dash of white pepper

### Salad

2 cups cooked rice	1/3 cup celery, diced
Small bunch of green onions	1/3 cup cashew halves
1/2 cup pineapple tidbits	1 8 oz.-can water chestnuts, sliced
1/2 medium zucchini, julienne sliced	1/3 cup Italian flat-leaf parsley, chopped
1/3 cup currants	

1. Place dressing ingredients into small mixing bowl and mix well with wire whisk.
2. Slice green onion bunch in half, and discard dark green half. Chop onions and place in large mixing bowl. Add remaining ingredients and set aside.
3. Pour dressing over salad ingredients, mix well, and refrigerate.