

Corn And Rice Salad

Servings: 8

Source: Bon appetit, june, 2000

Ingredients

- 3 Red Wine Vinegar
- 1 Dijon Mustard
- ½ Olive Oil
- 3 large Corn, Husked
- 1 cup Green Onion, Chopped
- 2¼ cups Water
- 1½ cups Basmati Rice
- ½ teaspoon Salt
- 1¼ cups Pecans, Toasted, Coarsely Chopped
- 3 bunches Watercress, Stems Discarded

Method

Whisk red wine vinegar and mustard in large bowl to blend. Gradually whisk in ½ c oil. Season vinaigrette to taste with salt and pepper. Using large sharp knife, cut corn kernels from cobs. Heat 1 tbsp oil in heavy large skillet over medium heat. Add green onions; saute 30 seconds. Add corn; saute until corn is crisp-tender, about 5 minutes. Season with salt and pepper. (Vinaigrette and corn mixture can be prepared 1 day ahead. Cover separately; chill. Rewarm corn mixture over medium heat and rewhisk vinaigrette before using). Bring 2¼ c water to boil in heavy medium saucepan. Rinse rice in strainer. Add rice and ½ tsp salt to boiling water. Reduce heat to low. Cover and cook until water is absorbed and rice is tender (do not stir), about 20 minutes. Remove from heat. Let stand 5 minutes. Fluff with fork. Mix rice, corn mixture and pecans in large bowl. Mix in vinaigrette and watercress.