



RICE, PECAN, CRANBERRY SALAD WITH GRILLED SAUSAGES

A delightful tangy crunchy combo. Yield: 4 main dish servings

13.3 oz. pkg.	FLETCHER'S Maple Pork Sausage breakfast links
4 cups	cooked white & wild rice mix
½ cup	pecan or walnut halves
½ cup	dried cranberries
2	green onions, sliced
1 cup	coarsely chopped flat leaf (Italian) parsley
2 tbsp.	white wine, cider or sherry vinegar
¼ cup	walnut oil
a few grinds	black pepper
	parsley sprigs

1. In dry frying pan, toast nuts until fragrant and lightly browned. Set aside.
2. Lightly stir cranberries, onion, and parsley into rice.
3. Whisk together vinegar, oil and pepper. Pour over rice, and toss.
4. In a non-stick skillet, partially cook sausages in ¼ to ½ cup water, covered, on medium heat, for about 5 to 8 minutes (depending on link size), until internal meat temperature reaches 140°F to 150°F. Transfer links to a moderately hot (medium-low) clean grill, and gently, slowly brown links until minimum internal meat temperature reaches 160°F. Diagonally cut each link into 3 pieces.
5. Add sausages and toasted nuts to slightly warm rice salad. Garnish with parsley sprigs.

TIPS:

- For variation, use Fletcher's Pork or Chicken Sausage breakfast links, Hot or Mild Italian Pork Sausage dinner links, or RedHook Bratwurst.
- Use brown & wild rice mix.
- Use almonds & almond oil OR hazelnuts & hazelnut oil.
- Salad (without nuts and sausages) can be made and kept refrigerated 3 days in advance. Re-heat in microwave and serve with freshly toasted nuts and sausages hot off the grill.