

LEMON-PARSLEY RICE SALAD

Ingredients

4 cups cooked rice (about 1 1/3 cups raw), cooled
3/4 cup top-quality mayonnaise
2 tablespoons fresh lemon juice
1 teaspoon stone-ground mustard (Cajun or Creole)
1/2 teaspoon salt
1/4 teaspoon white pepper
1/2 cup chopped celery
1/2 cup sliced green onions
1/2 cup chopped fresh parsley

Directions

1. Combine the cooled rice with the mayonnaise, lemon juice, mustard, salt, and pepper. Toss gently to combine.
2. Add the remaining ingredients and gently toss again.

Serves 6

*From recipe description:

If leftover rice didn't go into rice pudding, it was made into rice salad, or jambalaya, unless we were having gumbo that night, in which case the rice had a note on it with an emphatic "SAVE FOR GUMBO." this makes a light entree when shrimp or chicken is added and is one of our hot-weather favorites, served with a tomato or cucumber salad*

Source: *A Cajun Kitchen* (Wuerthner)