



Sugar Apple

Posts From The Caribbean

White Squall Curried Rice Salad

Maggie generously shared this recipe for the White Squall's curried rice salad. Bones makes a similar dish using brown basmati rice, an interesting variation. Feel free to vary the salad ingredients - chopped papaya, mango or cucumber would be worthy additions. You can turn this into a main dish by adding cooked shrimp, chicken or pork.

Dressing

1 tablespoon of mayonnaise
1 tablespoon of curry powder
1 tablespoon of soy sauce
1 tablespoon of worcestershire sauce
1/4 teaspoon of dry mustard

Salad Ingredients

1 red apple, skin left on, cored and cut into chunks
1 green apple, skin left on, cored and cut into chunks
2 slices of pineapple, drained and cut into small pieces
2 tablespoons of raisins
2 tablespoons of peanuts

1 cup of rice, uncooked

Garnish

Grated coconut
Paprika

Cook the rice according to the instructions on the package (you know how to cook rice, right?) and let it cool to room temperature. Whisk the dressing ingredients in a small bowl. Mix the rice with the salad ingredients and then add the dressing and stir together to mix. Put in a serving bowl and garnish with coconut and paprika. *Serves 4.*

<http://www.abigailblake.com/sugarapple>

from the article *Day Sail on the White Squall* posted on June 20, 2009