

Orzo, Cranberry, Walnut Salad

1 cup walnuts	2 tablespoons raspberry vinegar
1½ cups dried cranberries	1 teaspoon Dijon mustard
1 bunch scallions	½ cup walnut oil
1 celery stalk	1 teaspoon fresh thyme
1½ cups orzo	Salt and pepper to taste

For the Salad

Toast the walnuts in a 350° oven for 10 minutes, then coarsely chop them.

Plump the dried cranberries in very hot water for 15 minutes. Drain them

Chop the scallions, including the green stems, and finely mince the celery.

Place the walnuts, cranberries, scallions, and celery in a large bowl.

Cook the orzo in a large quantity of salted water, just until *al dente*. Do not overcook.

For the Dressing

Make the dressing while the orzo is cooking. In a small bowl, beat the raspberry vinegar with some salt until it is dissolved. Then beat in the Dijon mustard until well incorporated.

By droplets, whisk in the walnut oil until homogenized.

Add the thyme and pepper, whisking thoroughly. Taste the dressing for seasoning.

Mixing the Salad

Drain the orzo thoroughly in a colander.

Add the hot orzo to the salad ingredients. Gently mix in the orzo with those ingredients. Pour in the dressing and mix thoroughly while the orzo is still hot.

The salad can be served warm or cold.