

Orzo Salad

(Loretta Huebler)

Dressing – Mix together the following and refrigerate:

½ c. vegetable oil

4 Tbl. vinegar

4 Tbl. sugar

1 Tbl. salt

2 Tbl. parsley

Almonds – 6 oz. sliced

Spread almonds evenly in a large frying pan. Temp. should be medium/low.

Pour sugar over almonds (¾ – 1 c. sugar). Mix and let mixture set until sugar and almonds start to caramelize.

Continue cooking and stirring until almonds are light brown. Careful – can burn easily. Cool mixture completely and chop.

Salad:

16 oz. box of Orzo

4 stalks of celery (sliced thin)

2 bunches green onions (chopped)

2 15 oz. cans of mandarin oranges (drained)

Cook orzo according to directions on box. Drain. Add celery, onions and dressing.

Add almonds just before serving.