

Rice Salad

Savannah · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 50 mins

Description

This rice salad is a great summer salad in place of potato salad or any time of year

Ingredients

- - 2 cups water - 1 cup white rice - 6 eggs - 1 (10 ounce) package frozen peas
- thawed - 1 cup chopped celery - $\frac{1}{4}$ cup chopped onion - 1 (4 ounce) jar diced pimento - 1 cup mayonnaise - 1 teaspoon prepared mustard - 1 tablespoon lemon juice - $\frac{1}{4}$ cup sweet pickle relish - 1 (9 ounce) can solid white tuna packed in water
- drained - $\frac{1}{4}$ teaspoon dried dill weed - 1 teaspoon salt - ? teaspoon pepper

Instructions

1. In a saucepan bring water to a boil. Add rice and stir. Reduce heat
2. cover and simmer for 20 minutes. Remove from heat
3. and set aside to cool. Place eggs in a saucepan and cover with cold water. Bring to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water
4. cool
5. peel and chop. Rinse frozen peas under cold water. Strain
6. and place in a large mixing bowl. Add eggs
7. rice
8. celery
9. onions
10. and pimienta; toss to combine
11. and set aside. In a separate bowl
12. stir the mayonnaise together with mustard
13. lemon juice
14. relish
15. tuna
16. dill
17. salt
18. and pepper until well blended. Add to the vegetable mixture
19. and toss to combine. Cover
20. and refrigerate for a minimum of 4 hours. Toss once more before serving. Serve chilled.