Khorasan a l'Orange Salad

Ingredients:

1 cup orange juice
1 cup Khorasan (uncooked)
½ cup dried cranberries
½ cup each diced celery and carrot
¼ cup minced red onions
¼ cup chopped walnuts, pecans or natural almonds
1/3 cup chopped fresh parsley
2 T fresh mint leaves
1 T olive oil
1 T freshly squeezed lemon juice
1 t grated lemon zest
½ t salt
1/8 t freshly ground black pepper

Procedure:

- Cook Khorasan in 2 cups water for approximately 1 hour. Bring to a boil and simmer. Check and if almost cooked add 1 cup of orange juice and continue to cook for approximately 20 minutes. Remove from heat and let stand.
- Meanwhile place cranberries, celery, carrots, red onions and walnuts in a large bowl.
- Once grain is cool drain any remaining liquid and add to cranberry mixture.
- Add parsley, mint, olive oil, lemon juice, lemon zest, salt and pepper. Mix well.
- Cover and refrigerate for at least 2 hours before serving