

Creamy Wild Rice Ambrosia – Gibbs-California Wild Rice

Lyndsi Patterson

By Published: August 13, 2012

- **Yield:** 12-14 Servings

Warm weather, family barbecues and cool desserts! Perfect for a day in the sun with the family or a quick treat for the kids. Guaranteed to take the edge off of a hot summer day!

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 1 cup [California Wild Rice](#) (3 cups uncooked)
- 1 can (20 oz) [pineapple chunks](#) drained
- 1 can (11 oz) [mandarin oranges](#) drained
- 1 can (3 oz) [maraschino cherries](#) drained and halved
- 1 cup [walnuts](#) broken
- 1 cup [miniature marshmallows](#)
- 1 cup [coconut](#) flaked
- 1 cup [whipping cream, whipped](#) (or a 9-oz carton frozen whipped topping, thawed)
- 1 package (4-serving) [lemon pudding](#) prepared and cooled

Instructions

1. Cook wild rice following package directions. Cool.
2. Combine with fruit, nuts, marshmallows and coconut.
3. Combine whipped cream and pudding; fold into wild rice-fruit mixture. Turn into serving dish.
4. Refrigerate at least 1 hour before serving.

- **Course:** [Side Dish](#)