Honey Soaked Quinoa

1/4 cup honey

2 Tablespoons fresh ginger, grated

2 tablespoons white wine vinegar

2 Tablespoons lime juice

1 clove garlic, minced

1/4 teaspoon salt

1/4 teaspoon black pepper

2/3 cup uncooked quinoa, rinsed

1/4 teaspoon salt

1/2 cup cashew pieces

1/4 cup cherry craisins

 2 Tablespoons fresh thyme

For honey vinaigrette, whisk together honey, ginger, vinegar, lime juice, garlic, pepper and 1/4 teaspoon salt.   In a medium saucepan, combine quinoa and 1/4 teaspoon salt and 1 cup water.  Bring to boiling.  Cover and reduce heat to simmer.  Cook 10 minutes.  Remove from heat, leave lid on pan for an additional 10 minutes.  Remove lid and fluff quinoa with a fork.  Toss in cashews, craisins and fresh thyme.