

ORANGE-ONION SALAD

INGREDIENTS

6 BLOOD ORANGES
1 TABLESPOON ANCHOVY, CHOPPED
TENDER CITRUS LEAF
2 TEASPOONS MINT LEAVES
1/2 SMALL RED ONION, THINLY SLICED
3 TABLESPOONS OLIVE OIL

TIME & SERVINGS

15 MINUTES
4 SERVINGS



HERE'S HOW

1 REMOVE THE PITH AND PEEL FROM ORANGES, CUT EACH ORANGE INTO 8 PIECES AND PUT IN SHALLOW SERVING BOWL.

2 ADD ANCHOVY, MINCED CITRUS LEAF MINT LEAVES, ONION AND OLIVE OIL TO ORANGES. STIR TO COMBINE.

NOTE: IF YOU DON'T HAVE A TENDER CITRUS LEAF IN YOUR KITCHEN ADD THE GRATED RIND OF ONE ORANGE INSTEAD.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN