

Citrus Salad



This refreshing salad's light dressing, infused with a touch of rosemary, elevates the natural sweetness of the citrus. Mix up your fruits. Tart grapefruits, Meyer Lemons, and mandarins also make great additions. Use what you have locally and have fun.

PREP TIME	15 mins.	TOTAL TIME	15 mins.
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COOK TIME	0 mins.	SERVINGS	6-8
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Ingredients

- 3 Valencia Oranges or Navel Oranges
- 2 Pink Grapefruits
- 1 Blood Orange
- Garnish: Baby Basil Leaves (optional)

DRESSING

- 1 Sprig Rosemary
- 4 Tbsp. Extra Virgin Olive Oil
- 1 Tsp. Apple Cider Vinegar
- 1 Tbsp. Amber Honey
- 2 Tsp. Freshly Squeezed Lemon Juice
- Pinch of Salt

Instructions

1. Prepare dressing by whisking oil, vinegar, honey, lemon juice and salt together.
2. Add rosemary sprig and muddle with whisk into dressing. Let sit 10 minutes.
3. While waiting for the dressing to infuse with rosemary, segment fruit by removing peel and pith and slicing into 1/2" rounds. Arrange on platter.
4. Remove rosemary and any needles that have come off the sprig from dressing. Give it a final whisk to combine all ingredients. It should look thick and creamy.
5. Generously drizzle dressing over citrus segments. Garnish with optional baby basil leaves. Serve immediately.

Pro Tip:

The longer the infusion the stronger the rosemary flavor. You can leave the dressing to infuse in the refrigerator for up to 24 hours. Make sure to whisk until creamy and thick before serving.