

Citrus Salad – Adapted from Smitten Kitchen
Serves 4

4 citrus fruits (1 piece of citrus for serving – two if they are small – or more if you want leftovers)
¼ cup finely diced red onion
2 T lemon juice
1 T red wine vinegar
1/4 t sugar
1 T stone ground or Dijon mustard
salt and pepper to taste
¼ cup of crumbled feta cheese
2 T fresh mint

Slice the ends off an orange (grapefruit, tangelo, whatever), set down on flat side. Cut the peel off down the side of the fruit: remove all of the peel and the pith (no white showing) and turn to cut another side. The final result should look like an octagon. Then, cut the octagon into ¼ inch slice “wheels”. Remove seeds and the stem and place the “wheels” into a strainer over a bowl filled with the diced red onion.

After all the citrus has been cut, check to see if their juices have soaked the red onion slices. If not (this happened to me once), add the 2 T of lemon juice and let sit for five minutes. If there is juice combined with the onion, begin making the dressing.

Stir in the red wine vinegar, sugar, mustard, and salt and pepper to taste (just a pinch of salt to take the acidity out of the vinegar).

Cover a platter with ½ the fruit “wheels” and sprinkle with half the feta and mint. Add the remaining half on top, the additional feta and mint, and the dressing.

Serve immediately.