



Sicilian Orange, Olive, and Onion Salad

(Adapted from Beach House Cooking by Charles Pierce)

Prep Time: 30 minutes

Servings: 6

For the dressing

- 1 t Dijon mustard
- ½ t salt
- ¼ t freshly ground pepper
- 1 T **Gustare Sicilian Lemon Balsamic Vinegar**
- 1 T freshly squeezed orange juice
- ½ C **Gustare Coratina EV Olive Oil**

For the salad

- 2 navel oranges
- 1 small red onion, halved and sliced thinly
- 12 oil-cured black olives, pitted, chopped
- 8 C loosely packed spring greens

Directions

To make the dressing, in a salad bowl, whisk together the mustard, salt, pepper, balsamic and orange juice until the salt dissolves. Slowly add the oil, whisking constantly until thickened and emulsified. Add just enough to make the dressing shiny. You should yield about ½ C.

To make the salad, cut a slice off the top and bottom of each orange to expose the flesh. Place upright on a cutting board and thickly slice off the peel in strips, cutting around the orange to expose the flesh. Cut along both sides of each section to free the sections from the membranes.

Add the onion to the salad bowl and toss to separate and to coat with the dressing. Add the orange sections and the olives and toss again. Pile the lettuce greens on top. Toss the salad one more time just before serving.

to taste, to enjoy, to savour

www.gustareoliveoil.com