Winter Citrus Salad with Honey Dressing

Makes
4 servings

Time
10 minutes

This citrus salad requires only that you overcome the notion that salads must be green; it’s a novel and wonderful antidote to sorry-looking lettuce. If you’re lucky and can find blood oranges, use them; same with the odd, supremely delicious and usually quite pricey pomelos.

INGREDIENTS

2 blood oranges or tangerines
1 pink grapefruit
1 navel orange
Salt
½ small red onion or 1 shallot, chopped
3 tablespoons extra virgin olive oil
1 tablespoon sherry vinegar
½ teaspoon honey
Lime or lemon juice to taste
¼ teaspoon freshly chopped tarragon or a pinch dried

INSTRUCTIONS

1. Peel citrus, removing as much pith as possible, and slice into wheels. Remove any pits, layer fruit on a serving dish, sprinkle with salt and garnish with chopped onion.

2. Whisk together olive oil, vinegar, honey, lime juice and tarragon until well combined; taste, adjust seasoning as needed and drizzle over salad.