

ORANGE SALAD WITH BLACK OLIVES + RED ONION

Ingredients

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| 1 small or ½ medium red onion,
sliced into thin rings | About 2 Tbsp extra-virgin
olive oil |
| Ice water | 1 Tbsp red wine vinegar |
| 5 large navel oranges or
3 navel oranges plus
2 or 3 blood oranges | ¼ to ½ tsp sugar |
| 5 herbed or oil-cured black
olives, pitted and chopped | Salt |
| | Freshly ground black pepper |

Directions

1. Immerse the onions in a bowl of ice cubes and cold water. Refrigerate 30 minutes to several hours.
2. Peel the oranges, trimming away all the white pith. Slice into rounds between ⅛ and ¼ inch thick, saving their juice. (The oranges can wait, covered, for several hours at room temperature.)
3. Overlap the orange slices on a large platter. Drain the onions and tuck the rings here and there between the orange slices. Scatter the olives on top. Sprinkle with the olive oil, vinegar, sugar, and reserved orange juice. Season with a little salt and a generous amount of black pepper.
4. Serve soon, to experience the full crispness of the onions.