

Orange & Black Olive Salad

From The Miracle of Salt by Naomi Duguid

Ingredients

3-5 large juicy oranges

1/2 cup Moroccan cured olives (Beth found a jar at Busch's)

1/2 teaspoon of ground coriander (the recipe called for seeds, toasted and ground)

1 garlic clove, minced

1/4 teaspoon fine sea salt or to taste

1/4 cup finely chopped mint

Generous pinch of chili pepper flakes or smoked paprika. (Beth used paprika)

1 Tbl. Olive oil

Pinch of sugar, optional

Instructions

1. Peel the oranges and use a knife to remove all the pith. Working on a large plate or rimmed surface to collect the juices, cut the oranges into segments, discarding any remaining white pith and connecting tissue.

Note from Beth: "This may seem finicky but it is quickly done". No, it wasn't.

2. Transfer the cleaned segments to an attractive bowl and add the olives. Set juice aside in a small bowl.

Note from Beth: I had to use a little bottled orange juice.

3. Combine the coriander, garlic, and salt in a mortar or a bowl and use the pestle or the back of a spoon to press into a paste. Add the mint, paprika, or chili flakes, and olive oil and stir to blend well. Stir in the reserved OJ. Taste the dressing and add sugar, if you wish.
4. Pour the dressing over the oranges & olives, toss lightly to coat, and serve.