

## Citrus Almond Salad

<http://userealbutter.com/2008/08/22/citrus-almond-salad-recipe/>

4 oranges (preferably Valencia juice oranges)  
8 oz. mixed greens (don't you dare use ice berg)  
1/4 cup almond slivers  
salt  
pepper  
sugar  
1 tbsp red wine vinegar  
1/4-1/2 cup flavorless vegetable oil (or olive oil)

Juice one orange, set aside. Lop the ends off the remaining oranges. Cut the peel away so that no outer membrane remains on the oranges. Carefully slice out the orange segments from the membranes. Toast the almond slivers until fragrant (350°F oven for about 2 minutes or less). Place the salad greens, orange segments, and almond slivers in large bowl. In a mixing bowl, combine orange juice, salt and pepper to taste, a pinch of sugar, and red wine vinegar. Whisk the liquid and while continuing to whisk, pour the oil into the bowl in a thin, steady stream. The dressing should be emulsified. Pour the dressing over the salad and toss before serving.