

## **Pomegranate, Orange, and Jicama Salad**

<http://userealbutter.com/2009/02/07/pomegranate-orange-jicama-salad-recipe/>

2-3 oz. salad greens per person, washed and dried  
1 orange per person, supremed  
1/4 cup jicama per person, cut into matchsticks  
2-3 tbsps pomegranate seeds per person  
dressing (optional)

### **dressing**

1 orange, juice of  
1/2 tsp sugar (to taste)  
pinch of salt  
ground pepper  
dash of red wine or cider vinegar  
1/8 cup canola or olive oil (I don't tend to use much, but use what works for you)

**To make the dressing:** Combine all ingredients in a bowl except for the oil. Whisk together and slowly drizzle the oil into the bowl in a thin, steady stream until desired consistency is reached.

**Assemble the salad:** You can toss the ingredients with the dressing in a bowl or you can toss the jicama and greens together with the dressing and arrange the orange slices and pomegranate seeds on top. If not making the dressing, then you can squeeze the juice of the remnants of the supremed orange over the salad and drizzle a little canola or olive oil on top.