

Citrus Salad

Susan & George Strickland, from Martha Stewart Living

4 ruby-red or pink grapefruit, peel and pith removed
5 naval or blood oranges, peel and pith removed
3 T sherry vinegar
1 T honey

Salt and freshly ground pepper
5 T extra-virgin olive oil
¼ C canola oil
2 large heads radicchio, leaves separated
2 heads Belgian endive, leaves separated
¼ small, red onion, very thinly sliced

Working over a bowl to catch the juices, use a paring knife to slice between the sections and membranes of each grapefruit; remove the segments whole. Place each segment in bowl as completed. Repeat process with oranges in same bowl. Transfer to refrigerator. Recipe may be made up to this point one hour ahead.

Make vinaigrette: in a small bowl, combine vinegar, honey, and salt and pepper to taste. Slowly whisk in olive oil; then canola oil, until mixture is well combined. Set vinaigrette aside.

Just before serving, arrange radicchio and endive leaves on a large serving platter. Arrange grapefruit and orange segments in the center of the platter. Scatter red onion slices over the salad, and serve.

Serves 10 to 12