

Citrus Salad with Mint Honey

feta + toasted almonds

Yield: 4 servings

Ingredients

Mint honey:

¼ cup honey

¼ cup water

2 sprigs mint

Citrus salad:

4 clementines

3 blood oranges

2 grapefruits

¼ cup chopped almonds, toasted

¼ cup crumbled feta

Mint leaves, to garnish

Directions

Mint honey:

In a small saucepan, combine the honey, water, and sprigs of mint. Heat over medium-high heat until the honey dissolves. Once the mixture comes to a boil, reduce the heat to a simmer. Let the honey syrup simmer until reduced and slightly thickened. Discard the mint. Cool until ready to serve.

Citrus salad:

For all the citrus, trim off the ends. Place the citrus on one of its flat sides and use a knife to peel it, removing all the skin and white pith. For the clementines and blood oranges, make ¼" slices horizontally to create circles with the center still intact. Segment the grapefruit.

To serve:

Arrange an assortment of the citrus onto a plate. Garnish with the toasted almonds, feta cheese, and mint leaves. Drizzle the mint honey across the entire plate.

