

When Genek and Herta arrive in Persia, someone lobs an orange to Genek, the first piece of fruit his fingers have touched in over two years. He shares pieces with his baby son. "The flavor explodes on his (Genek's) tongue. It's the sweetest thing he's ever tasted."

You could simply set a bowl of oranges out as a centerpiece in recognition of this sweet moment — or you could serve this easy citrus salad, which uses two kinds of oranges and is topped with pomegranate seeds, which are native to Persia (Iran).

The recipe comes with a dressing, but personally, I think it's fine without. Or, just splash on a little pomegranate juice and pronounce it done.

## Orange-y Citrus Salad

*Makes 4 servings*

2 large oranges  
1 large pink grapefruit  
1 or 2 medium blood oranges  
Kosher salt

### **Vinaigrette:**

3 tablespoons extra virgin olive oil  
3 tablespoons pomegranate juice  
1 tablespoon red wine vinegar  
½ teaspoon honey  
Splash lemon juice to taste  
Fresh mint leaves for garnish  
Pomegranate arils for garnish



Peel citrus, removing as much pith as possible, and slice into wheels. Remove any pits, layer fruit on a serving dish, sprinkle with a bit of salt to taste.

Whisk together olive oil, pomegranate juice, vinegar, honey, and lemon juice until well combined; taste, adjust seasoning as needed and drizzle over salad.

Garnish salad with pomegranate seeds and fresh mint.

**Notes:** We used two blood oranges.

To easily remove arils (seeds) from a fresh pomegranate, cut the pomegranate in half crosswise. Hold each half, cut side down, in the palm of your hand over a bowl, fingers spread apart. With your other hand, whack the pomegranate all over with a wooden spoon until all of the arils have fallen into the bowl.

<https://www.spoonfulofflavor.com/citrus-salad/>