

Moroccan Orange Salad with Pickled Onions and Pomegranates

(Makes 4-6 Servings)

1 pomegranate
4 - 6 navel oranges
pickled onion rings (see below)
10 pistachio nuts, shelled and lightly chopped
2 - 3 t. olive oil
balsamic vinegar
greens for lining the platter

1. Make the pickled onions below and put in refrigerator to cure.
2. Cut the pomegranate into quarters. Separate the seed from the membranes in one quarter to use in the salad. Pomegranate juice stains badly, so work carefully.
3. Slice off even pieces from each end of the oranges. Then set each on the counter and using a downward, sawing motion, slice away the peel, cutting off all the white. Trim the bottom ends if necessary. Then slice the oranges into thin rounds.
4. Arrange pretty washed and thoroughly dried greens (lettuce, Nappa cabbage, water cress, etc.) around the edge of a serving platter. Put the orange on top of the lettuce overlapping the slices and following the shape of the platter: then scatter pickled onions over the oranges and garnish with the pomegranate seeds. Just before serving, dribble the oil over the surface, add a little balsamic vinegar, and scatter pistachios over the top of everything.

Pickled Red Onions

(Makes 2 Cups)

1 pound firm red onions, thinly sliced	several pinches salt
1 quart boiling water	2 bay leaves
1 c. white vinegar	10 peppercorns, lightly crushed
1 c. cold water	2 or 3 marjoram or thyme branches,
1 T. sugar	or a few pinches dried

- Separate the onions into rounds and put them in a colander. Pour the boiling water over them, then put them into a bowl with the rest of the ingredients. Cover and keep refrigerated. The color will begin to infuse in about 20 minutes.
- If you want a crisper pickle, you can omit the boiling water step, but it will take several hours for the color to infuse.