



# Orange & Black Olive Salad on a Bed of Arugula

*This is a beautiful and refreshing salad with contrasting flavors of sliced oranges and black olives arranged on a bed of arugula. It's one of my favorites and often requested by my friends.*

## Ingredients:

- 5 oranges (four for the salad and one for the dressing)
- Arugula
- 1 cup salt cured olives
- 1 cup Sandy Oaks Extra Virgin Olive Oil
- ¼ cup balsamic vinegar
- ¼ cup golden raisins
- 1 tsp. salt
- ½ tsp. dried mint leaves or several sprigs of fresh mint leaves



## Preparation:

### Salad Dressing:

Mix together 1 cup of olive oil, ¼ cup of balsamic vinegar and the juice of 1 orange. Add the ¼ cup of raisins, 1 tsp. of orange zest, 1 tsp. of salt, and either a couple of sprigs of mint leaves or ½ tsp. of dried mint leaves. Whisk until blended.

Two hours or so before serving the salad peel the remaining four oranges and slice them. Put them in a dish and pour part of the dressing over them.

### Salad:

When ready to put the salad together arrange the arugula in a shallow serving dish. Arrange the orange slices over the arugula. Scatter the olives on top and add the rest of the salad dressing to the salad.

## Variations

Thinly slice purple onions can also be used in the salad.

Sliced pickled beets can also be layered between the slices of oranges.

Ruby red grapefruit can be used instead of the oranges, substituting grapefruit juice for orange juice in the salad dressing. When arranging the salad use Roquefort cheese along with the black olives to garnish.