

## Ginger-Mint Orange Salad

Nadia Zane, MG

Serves 4

8 Satsuma oranges  
1 inch fresh ginger, peeled and grated  
2 sprigs fresh mint, leaves only  
3 Tbs. vegetable oil or other neutral-flavored oil  
4 tsp. white wine or champagne vinegar  
Kosher salt and black pepper  
6 pieces candied ginger, chopped (optional)

**Satsuma:** A loose-skinned orange, it is a type of seedless mandarin orange with thin skin. In most citrus producing areas, Satsuma mandarin is the preferred name, but Satsuma tangerine is also used.

1. Combine the vinegar, salt, and pepper in a small mixing bowl. Whisking constantly, drizzle in the oil to form an emulsion.
2. Cut the peel off the oranges, removing as much of the white pith as possible. Cut the orange segments apart with a paring knife, cutting between the pithy skins and the flesh so that you remove just the juicy flesh of each segment. Add them to the vinaigrette.
3. Stack and roll the mint leaves like a little cigar. With the stem ends pointing to your right, slice as thinly as possible. Add to the salad along with the candied ginger, stir to combine. Adjust salt and pepper to taste.