

Citrus Blueberry Salad

Yield: 2 portions

2 Tbsp	toasted almonds
1 Tbsp	granulated sugar
2 fresh	mint leaves, chopped
1 ruby	red grapefruit, segmented and juice reserved
1/2	orange, segmented and juice reserved
1/2 Tbsp.	honey
One 1/2-inch piece	fresh ginger, cut in half
1/4 cup	canola oil
	salt and pepper to taste
1/4 pint	fresh LOCAL blueberries, picked over and rinsed
6 cups	mixed greens



Put almonds, sugar and mint in a food processor and pulse briefly to make a coarse streusel-like topping. Transfer to a small bowl. (Or finely chop almonds and mint and mix with sugar.)

Combine the grapefruit and orange segments in a large bowl.

Combine the reserved citrus juices in a small saucepan (you should have at least 1 cup, if you don't, add enough fresh orange or grapefruit juice to make up the difference). Add honey and fresh ginger and bring to a boil. Cook until reduced by half. Remove from heat and let cool to room temperature, at least 30 min. Remove ginger and mix with oil and salt and pepper to taste.

Toss greens with dressing, top with citrus fruit, blueberries, almond mixture and serve.

