



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Macerated Citrus Salad

Serves 6

Warm ginger and tropical coconut are a welcome complement to tart and tangy citrus in this macerated salad. The unique flavors just may become your new favorite way to serve oranges and grapefruit!

Ingredients:

2 grapefruit
2 navel oranges
1 tablespoon orange juice
3 tablespoons sugar
1 teaspoon finely grated fresh ginger
1 bunch fresh basil, julienned
2 tablespoons toasted coconut flakes

Directions:

1. Supreme the citrus fruits by using a sharp paring knife to remove the peel and pith from the grapefruit and oranges. Remove whole segments of fruit by cutting between the membranes and popping out each segment.
2. In a large bowl, toss the citrus pieces with the orange juice, sugar, ginger.
3. Cover with plastic wrap and chill in the refrigerator, for at least one hour to allow the flavors to blend.
4. Serve with the thin strips of basil and the toasted coconut flakes.