

Sliced Citrus Salad

Go to your farmers' market or your favorite produce-friendly market and gather as many varieties of oranges as you can muster. Out here in Northern California I especially love the trio of cara cara oranges, blood oranges, and navels this time of year because the colors just really play nicely together. You could certainly add tangerines, tangelos, clementines, Mandarins or even big grapefruits and tiny kumquats to the mix if you're feeling especially radical.

To cut citrus in a way that preserves their nice round shape and cleans them of the bitter white pith, see [this video](#). You can release the segments from the membranes as shown in the video, or you can simply slice them into rounds as I've done in the photo above.

That's it. You're done. Go do something else.