

Moroccan Date & Orange Salad

There are several steps to this recipe, which is what makes it moderately difficult; though no one step is particularly hard. Worth every moment.

Mildly sweet and tart, the notes of the toasted almonds and orange water makes this salad a cooling and refreshing summer treat. My take on a classic, try it as a light and healthy dessert.

Orange water can be found in specialty food stores and is wonderful over ice cream, in custards and for making baklava.

2 cans (15 oz)	mandarin oranges in light syrup, drained
2 each	carrots peeled and large grated or julienned
1/2 cup	almonds, slivered and toasted
10 large	dates, pitted and sliced
2 Tbs	fresh lemon juice
1/2 Tbs	orange water
1/2 rd tsp	sugar
1/4 tsp	salt
As needed	salad greens
As needed	lemon zest, grated

Procedure

- Mix the juice, orange water, sugar and salt in a bowl.
- Add all the other ingredients except the greens and stir. Marinate for at least 2 hours.
- Serve over a bed of greens. Garnish with fresh lemon zest.

Yield: 4- 6 portions