

Cabrales Blue Cheese & Blood Oranges

This is a recipe totally from my offbeat mind. It has become a real favorite, though strictly seasonal, recipe.

Blood oranges originated in Italy and, up until recently, the best tasting ones came from there. Now, California blood oranges are almost as good. Don't be fooled by color! Some of the tastiest ones have a lighter color versus the deep red of the Moro variety—though most Moros are quite flavorful.

The hardest part of the recipe is peeling the oranges.

1 tsp	turbinado or brown sugar
1/2 cup	blood orange juice
1 ounce	Chardonnay
1/2 tsp	black pepper freshly ground
1/8 tsp	nutmeg
1 each	blood orange, peeled and sectioned
3 ounces	Cabrales blue cheese, crumbled
1½ ounces	Lillet Rouge aperitif
1/2 tsp	fresh parsley, chopped

Procedure

- In a small sauce or sauté pan place the brown sugar. Add the juice and wine. Turn on the heat and dissolve the sugar in the liquids.
- Add the pepper and nutmeg.
- When boiling add the orange sections. Cook for 30 seconds on one side and then turn each one over. Cook 30 seconds more.
- Add the Cabrales. Cook for 30 seconds.
- Pour in the Lillet. Cook for 30 seconds.
- Put into a bowl and garnish with the parsley. Serve with warm, crusty bread.

Yield: 2 portions