



Orange Marcona Almond Salad with Pineapple Granit e

A great dessert for summer. Not only is it light and refreshing, it's also dairy and gluten free.

1/3 cup sugar

2 cups pineapple juice

8 oranges

1 cup Marcona (Spanish) almonds or any unsalted raw almonds (I sometimes toast sliced almonds in a dry fry pan and add... all taste great)

Microherbs

To prepare the granit e:

Mix the sugar, 1 cup of the juice in a saucepan over medium heat and heat until the sugar dissolves, stirring occasionally. Stir in the rest of the juice, and allow to cool. Pour the juice into a flat, covered container and freeze. Once it is solid, scrape it repeatedly with a fork so that it becomes icy-grainy.

For the salad:

Segment the oranges, and toss with the micro-herbs and almonds. Serve chilled with granit e scattered around the plate.

NOTE: This can also be served on a bed of Baby Spinach or Baby Arugula with tiny slivers of red onion