

## Orange, Olive & Heart of Romaine salad

### Ingredients:

2 tbsp red-wine vinegar  
Sugar to taste  
Salt to taste  
¼ C extra virgin olive oil  
8-10 small oranges  
4 Heart of Romaine  
5 inner celery ribs with leaves  
¾ C black Kalamata olives, cut lengthwise into slivers  
1 C drained, pickled cocktail onions, quartered  
1 C loosely packed fresh flat leaf parsley leaves

### Preparation:

Whisk together vinegar, sugar and salt until dissolved, then slowly add the oil, whisking until emulsified. Season with pepper

Remove peel of the clementines and cut off the white pith all around with a sharp paring knife. Cut segments free from inner membranes.

Half endives lengthwise and cut out and discard the cores. Cut endives diagonally into ½-inch-strips and put in a large salad bowl.

Separate celery leaves from ribs and cut ribs diagonally into very thin slices. Add the leaves, ribs to the endives, along with the olives, onions, and parsley and clementine segments.

Whisk the dressing and gently toss salad with enough dressing to coat.