



# The Splendid Table®

[Recipes](#)  
[Episodes](#)  
[Where We Eat](#)  
[Specials](#)

[FoodTalk](#)  
[Newsletters](#)  
[Stations](#)  
[About](#)

[Contact Us](#)  
[Support](#)  
[Store](#)

 Print Recipe:  
[Full Page](#) | [Compact](#)

## Spanish Salad with Oranges and Olive Oil

Adapted from *Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate and Much More* by Ari Weinzwieg, (Houghton Mifflin Co., 2003).

Serves 2

This seemingly strange combination is delicious. I learned it from Mariano Sanz Pech, whose excellent olive oil we've been selling at Zingerman's for many years. It's refreshing and ideal for warm summer days. I love the contrast in color, texture, and flavor of the orange slices, olive oil, and mint.

You can also serve this salad with chopped hard-boiled egg. If you're feeling adventurous, it's also excellent topped with shredded bacalao (raw salt cod).

- 2 navel oranges, peeled, pith removed, cut into thin wedges, plus 1 navel orange, halved
- 4-6 large fresh mint leaves, torn
- 1 ounce [Jamón Serrano](#), cut into slivers
- 2 tablespoons whole blanched almonds, toasted and coarsely chopped
- 10 cured black olives, such as Farga Aragon
- Coarse sea salt to taste
- Freshly ground black pepper to taste
- 1 tablespoons extra-virgin olive oil, preferably a medium fruity Spanish one

Arrange the orange slices on a small serving platter. Top with the mint, Jamón Serrano, almonds, olives, a sprinkle of sea salt, pepper, and the olive oil. Squeeze half of the remaining orange over the salads just before serving (reserve the other orange half for another use).

**TURKEY**

**CONFIDENTIAL**

On the day even non-cooks are busy in the kitchen, The Splendid Table team is ready to help on-air and online. We've also collected all our [Thanksgiving Recipes in one place](#).

## Find us on Facebook

Be notified when new recipes are posted and talk with other fans of the show for people who love to eat.  
[See what it's all about»](#)

## Weeknight Kitchen® from The Splendid Table

*Weeknight Kitchen®* is a free weekly e-mail newsletter full of new recipes and tips from Lynne and our guests.  
[Sign up »](#)  
[This week's newsletter »](#)

## The Splendid Table Podcast

*The Splendid Table®*, is available in podcast form. Follow the Sterns as they travel the country, hear all our unique and wonderful guests and, as always, Lynne takes your calls, downloaded direct to your computer every week.  
[Get the podcast](#)

## Store Picks

### This weeks pick

[Four Fish: The Future of the Last Wild Food](#)