

Star Salad / Orange Salad

Ingredients

Star Salad

- Lettuce leaves (for individual plates)
- 5 sections grapefruit, free from membrane
- 5 sections Sunkist orange, free from membrane
- Figs, cut into long, slender strips
- Dates, finely cut
- French Dressing

Orange Salad

- 2 Sunkist oranges
- French Dressing, with a few grains of mustard added
- Watercress (for serving)

Instructions

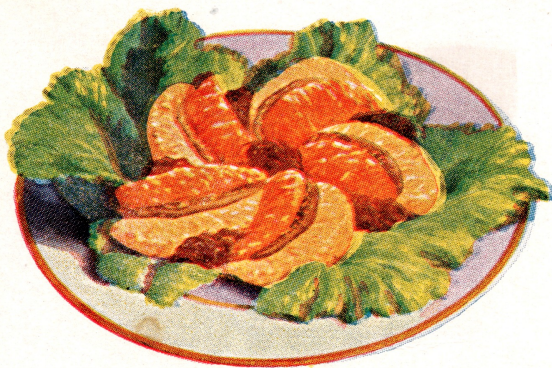
Star Salad

1. On individual plates lined with lettuce, arrange five sections of grapefruit, free from membrane, in a star pattern.
2. On top of the grapefruit sections, place five sections of Sunkist orange, free from membrane.
3. Cut figs into long, slender strips and place on the edge of the orange sections.
4. Fill the spaces between the orange star points with finely-cut dates.
5. Serve with French Dressing.

Orange Salad

1. Pare two Sunkist oranges, cut into very thin slices, then cut the slices into quarters.
2. Pour over a French Dressing to which a few grains of mustard have been added.
3. Serve on a bed of watercress.

Star Salad



Orange Salad

Pare two Sunkist oranges, cut in very thin slices, and slices in quarters. Pour over French Dressing, to which is added a few grains of mustard, and serve on a bed of watercress.

On individual plates of lettuce arrange, in star pattern, five sections of grapefruit, free from membrane; on these place five sections of Sunkist orange, free from membrane. Cut long, slender strips of figs, and place on edge of Sunkist orange sections; fill spaces between orange star points with finely-cut dates. Serve with French Dressing.

