

## **BROCCOLI FLOWERS WITH ORANGE SLICES**

**(8-10 servings)**

- 4 oranges**
- 2 heads broccoli**
- 1 red onion**
- 2 teaspoons toasted sesame seeds**
- Fresh mint, chopped (optional)**

### **For the sesame-orange vinaigrette:**

- 4 garlic cloves, peeled**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- ½ teaspoon minced fresh ginger**
- 1½ teaspoons dijon mustard**
- 4 tablespoons orange juice**
- 2 tablespoons red wine vinegar**
- 3 tablespoons sesame oil**
- 1 cup corn oil**

Peel oranges and slice crosswise into ½-¾ inch slices. Cut broccoli flowers from stalks, leaving ½-inch stem. Cut flowers into small bite-size pieces. Reserve stalks for future use. Steam broccoli for 2-3 minutes until tender crisp. Plunge into cold water to stop cooking. Drain well. Dry on clean tea towel. Store loosely wrapped in paper towel in a plastic bag. Refrigerate. Peel onion and slice thinly into rings.

Mash the garlic with the salt. Work in pepper, ginger and mustard. Place mixture in a small bowl and whisk in the orange juice and red wine vinegar. Gradually whisk in the sesame oil and corn oil.

Marinate the orange slices in the dressing for several hours or overnight. When ready to serve, drain oranges, reserving liquid. On the outer edge of a platter, alternate orange and onion slices. Place broccoli flowers in center. Drizzle dressing over broccoli and oranges. Top broccoli with sesame seeds and mint. Serve chilled.