

Tangy Fruit Salad

Serves 6–8

Another sort of “do whatever you want” style salad, here to take the place (only in our minds, never our hearts) of the canned cranberry sauce (although this is not an either/or thing). Pomegranate seeds, halved figs, or whatever other autumnal fruit would be great here, just be sure to include the citrus and at least one crunchy tree fruit (apple, pear), for adequate acidity and ample crunchiness.

2 oranges, peel and pith removed, thinly sliced

1-1 ½ pounds apples, persimmons, pears and or/ asian pears, thinly sliced

1 lemon, halved

Kosher salt and freshly ground black pepper

Aleppo-style pepper, optional

Sumac, optional

Olive oil, for drizzling

1. Arrange oranges and sliced apples, persimmons and/or pears on a large serving platter or inside a large shallow bowl.

2. Squeeze the lemon over the fruit and season with salt and pepper, followed by aleppo-style pepper or sumac, if you have it and feel so compelled. Drizzle with olive oil before serving.

DO AHEAD: I would do this at the last possible minute to prevent fruit from drying out or oxidizing. Sorry!

LEFTOVERS: If you don't mind slightly softer fruit, it's fine the next day for breakfast with yogurt/granola/etc.

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