**Olives & Oranges**

Ingredients:

One Mild Onion

Four oranges, peeled and thinly sliced

¾ cup Cured Black olives

¼ cup Extra Virgin Olive oil, preferably a robust oil

1 ½ tablespoon White Balsamic Vinegar

Coarse sea salt, freshly ground black pepper to taste

Directions

Slice onion, soak in three changes of cold water over 15 minutes, pat dry

Combine orange slices, olives and onion slices on serving plates

Combine olive oil and vinegar, drizzle over orange/onion slices

Season to taste with sea salt and pepper

Serve immediately