



# ORANGE CRUSH

**HELLO, SUNSHINE!** WITH MORE TYPES OF CITRUS IN THE MARKET THAN EVER, WE'RE PLAYING UP THEIR SWEET, PUCKERY BITE IN BOTH SAVORY DISHES AND DESSERTS.

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RECIPES **CHADWICK BOYD**

## **PAN-SEARED SALMON WITH KUMQUATS**

This tart-savory kumquat compote was made for the richness of seared salmon. Intensely sour with a sweet and bitter finish, raw kumquats are a bit of an acquired taste, but cooking mellows them nicely.



## THE MANY SHADES OF ORANGE

Orange varieties share a family resemblance, but—like most siblings and cousins—each variety has its own personality. Mandarins and clementines are sweet and thin-skinned; blood oranges and Cara Caras have darker flesh and hints of berry in their juice. We picked a favorite type to star in each recipe, but the beauty is that you can swap in the kind you're sweet on or whichever one happens to be at your market.



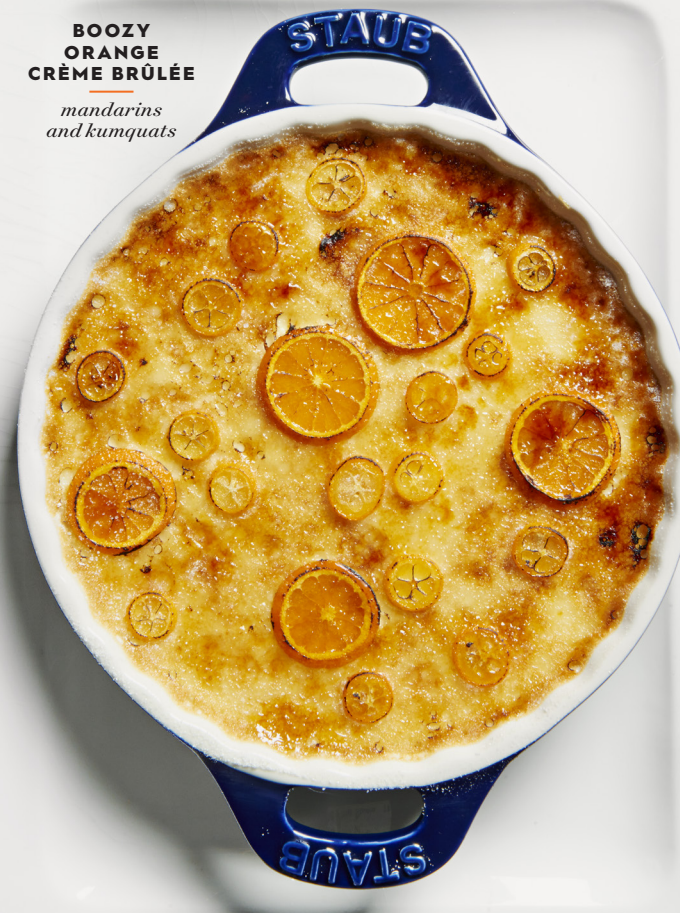
**BLOOD ORANGE & BEET UPSIDE-DOWN TART**

Easy appetizer or light dinner? You decide. Bake this tart pastry side up for the crispiest crust, then flip to reveal honey-drenched golden beets and blood oranges. Tangy goat cheese tones down the sweetness.



RECIPES BEGIN  
ON PAGE 92.

**BOOZY ORANGE CRÈME BRÛLÉE**  
*mandarins and kumquats*



**ROASTED CARROTS AND ORANGES**  
*navel oranges*

Opposite ■ **BOOZY ORANGE CRÈME BRÛLÉE** Two caramel layers (crackly on top and syrupy on the bottom) surround a mandarin-studded and whiskey-spiked custard in this irresistible mash-up of crème brûlée and crème caramel. ■ **ROASTED CARROTS AND ORANGES** Oven-roasting intensifies navel oranges' sweetness to hold up to a (quite literally) smoky-hot dressing made with paprika and chipotle pepper. ■ **ORANGE-ROASTED CHICKEN** Layers of crisp bacon and clementines basted with a maple-sherry vinaigrette will have friends who routinely remove the skin reconsidering when they see this gorgeous bird. ■ **CITRUS COUSCOUS SALAD** Our version of the orange-and-olive Mediterranean classic features a drizzle of citrus oil for an extra-bright finish. ■

**ORANGE-ROASTED CHICKEN**  
*clementines*



**CITRUS COUSCOUS SALAD**  
*Cara Cara and navel oranges*