



#2666 Blood Oranges

The Red Rose of the Orange Family

With their stunning garnet-red flesh, blood oranges contribute an exotic look to salads or other dishes. They're less acidic than the more common navels and Valencias, which can make them seem sweeter, with overtones of raspberries and strawberries.

Blood oranges are best eaten fresh—out of hand, or in salads, salsas, or marmalades. If you're following a recipe you may be asked to section the fruit. To do so, peel the orange, cut between the white membranes to expose the flesh, and remove the sections.

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