

While at the airport, hungry residents raided every food venue until the stash was gone. On Day 4, they got drunk on Skymiles Lounge champagne and ate oranges and snack mix. Clark wondered if it's the last orange he'll ever eat. He might have wondered the same thing about strawberries, had they been available. This [fruit salad](#) colorfully celebrates both.

Strawberry and Orange Salad with Citrus Syrup and Fresh Mint

Makes 4 to 6 servings

- 1 pound strawberries, hulled and halved (or quartered if very large)
- 3 oranges
- 1 tablespoon fresh lemon juice, plus more to taste
- 2 ½ tablespoons packed light brown sugar
- 1 tablespoon finely chopped fresh mint, plus a sprig for garnish (or a few drops of mint extract)

Place the strawberries in a serving bowl.

Cut a slice off the top and bottom of each orange so they sit flat on a cutting board. Using a sharp knife, work your way around the fruits to remove all the skin and pith. Cupping the orange in one hand and working over the serving bowl, carefully cut the segments out from between the membranes (this is called supreming the fruit). (Be sure to cut only until you reach the middle of the fruit!) Over a separate small bowl, firmly squeeze the remaining membranes to release all the orange juice.

Add the lemon juice and brown sugar to the freshly squeezed orange juice and stir until the sugar is dissolved. Pour over the strawberries and orange segments and gently toss to combine. Sprinkle with fresh mint. Taste and add more lemon juice if necessary (the syrup should have a perfect balance of tart and sweet).

Refrigerate at least 30 minutes or up to six hours. Garnish with a sprig of fresh mint and serve in shallow bowls with spoons.



Enjoy those luscious fresh fruits while you can!