Continued from page 32

with a thriving orange grove after selling his land to a racetrack promoter. In the last scene of the movie Fields is seated at a table on an outdoor patio, plucking oranges from a tree at his elbow and squeezing juice into a glass, which he passes ceremoniously to the other side of the table where his dog sits in an oversized garden chair. Nearby are orange crates whose labels bear the unmistakable visage of Fields himself.

Those of us who live in California usually nurture a few backyard orange trees as tangible blessings of the good life. Our small efforts are repaid with the ineffable fragrance of their flowers and the year-round beauty of the crops of gold. But, if the orange is lovely to look at, it is even lovelier to eat, and eating oranges is everyone's privilege and pleasure. The recipes below illustrate a few ways of using this generous, golden-hearted fruit.

Orange and Jícama Salad

Peel and dice a 1-pound *jícama* (available at Hispanic markets), in a small bowl combine it with ½ cup orange juice, 2 tablespoons minced coriander leaves, and ½ teaspoon salt, and chill the mixture for at least 4 hours. Peel and slice thinly 2 large navel oranges. Transfer the *jícama* with a slotted spoon to the center of a platter and arrange the orange slices around the *jícama*. Garnish the edge of the platter with sprigs of coriander. Serves 4.

Orange Marmalade Pie

Make glazed orange sections in orange syrup, using 5 small oranges, and transfer the sections with a slotted spoon to paper towels to drain.

Make 1½ recipes *pâte brisée* (page 100), substituting 1 tablespoon sugar for the salt. Roll the dough into a round ⅛ inch thick on a floured surface and fit it into a 10-inch pie pan. Form a decorative edge and chill the shell, covered with plastic wrap, for at least 1 hour.

Cut and mince the peel from 4 large oranges and cut the oranges into sections, removing the pith, seeds, and membranes. In a large saucepan combine the peel and the sections with ¾ cup orange juice, ½ cup water, ⅓ cup sugar, and 2 tablespoons lemon juice and bring the liquid to a boil. Simmer the mixture for 15 minutes, or until it is reduced slightly and thickened, let the marmalade cool, and stir in 2 tablespoons orange-flavored liqueur.

In a large bowl cream together 1 stick (½ cup) butter, softened, and 1¼ cups sugar mixed with 3 tablespoons cornstarch and beat in 5 eggs, 1 at a time, beating well after each addition. Stir in the marmalade and pour the filling into the pie shell. Cover the rim of the pie with strips of foil to keep it from browning too quickly and bake the pie in the middle of a preheated hot oven (425° F.) for 10 minutes. Reduce the heat to moderate (350° F.) and bake the pie for 30 to 35 minutes more, or until the filling is set, removing the foil strips during the last 10 minutes of baking. Transfer the pie to a rack and let it cool. Arrange the glazed orange sections in concentric circles on the pie, covering the surface completely. Serves 6 to 8.

Glazed Orange Sections in Orange Syrup

In a saucepan combine ½ cup each of sugar and orange juice and ⅓ cup water, bring the mixture to a boil over moderately low heat, stirring and washing down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water until the sugar is dissolved, and boil the syrup, undisturbed, for 5 minutes. Let the syrup cool and transfer it to a bowl. Add 3 large navel oranges, peeled, cut into sections, and membranes removed, and chill the mixture for at least 2 hours.

Orange-Marinated Flank Steak

Score lightly a 2- to 2½-pound flank steak on both sides. In a large ceramic or glass bowl combine 1 cup orange juice, 1 small onion, coarsely chopped, 2 tablespoons ground coriander seed, 1 tablespoon olive oil, and 3 garlic cloves, minced. Add the steak, turn it to coat it with the marinade, and let it marinate, covered with plastic wrap and chilled, turning it occasionally, for at least 6 hours. Pat the steak dry with paper towels, reserving ⅓ cup of the marinade, and broil it under a preheated broiler about 3 inches from the heat, turning it once, for 10 minutes for medium-rare meat. Transfer the steak to a heated platter, cut it into thin slices across the grain, and sprinkle the slices with the reserved marinade. Garnish the platter with orange slices and sprigs of coriander. Serves 6.

Orange Pork

Have the butcher bone a 4- to 5-pound loin of pork. Tie the pork crosswise at 1-inch intervals with kitchen string and with a sharp knife make small slits over the surface. In a mortar crush 8 garlic cloves with 1 tablespoon salt and 2 teaspoons each of orégano and ground cumin and rub the pork with the mixture. Put the pork in a large ceramic or glass bowl with 1 small onion, minced, and add 1½ cups orange juice from Seville oranges. (If Seville oranges are not available, use orange juice acidulated with the juice of 1 lime.) Let the pork marinate, covered with plastic wrap and chilled, basting it and turning it occasionally, for at least 24 hours. Transfer the pork to a rack set in a roasting pan, reserving the marinade, and roast it in a preheated hot oven (400° F.) for 15 minutes. Reduce the heat to moderately slow (325° F.) and roast the pork, basting it frequently with the reserved marinade, for 3 hours to 3 hours and 30 minutes more, or until a meat thermometer registers 170° F. Remove and discard the string and transfer the pork to a heated platter. Serves 6.

Orange Lamb Stew

Cut 3 pounds boneless lean lamb shoulder into 1½-inch cubes and in a bowl dredge it in flour, shaking off any excess.

In a large flameproof casserole cook 3 carrots, sliced into 1-inch pieces, 2 leeks, well washed and coarsely chopped, 2 stalks of celery, coarsely chopped, and 2 garlic cloves, minced, in ¼ cup olive oil over low heat for 10 minutes, or until the vegetables are soft and golden, and transfer the vegetables with a slotted spoon to a dish. Add the lamb to the casserole in batches and sear it over high heat, adding more olive oil if necessary and turning the pieces frequently, for 2 minutes, or until it is well browned. Add 1½ cups each of dry white wine and orange juice and bring the liquid to a boil. Return the vegetables to the casserole, season the mixture with salt and pepper to taste, and add a cheesecloth bag containing 3 sprigs of parsley, 2 bay leaves, and several julienne strips of orange peel. Simmer the stew, covered, over very low heat for 1 hour.

In a small heavy saucepan cook 4 teaspoons sugar over low heat, stirring, until it is caramelized and add ½ cup of the cooking liquid from the stew in a stream, stirring until the mixture is smooth. Pour the mixture into the casserole and cook the stew, covered, for 1 hour more, or until the lamb is tender. Transfer the lamb with a slotted spoon to a plate and keep it warm. Strain the cooking liquid into a saucepan, pressing hard on the vegetables, simmer it for 5 minutes, and skim off the fat. Return the liquid and the

lamb to the casserole and add 3 large navel oranges, peeled, cut into sections, and membranes removed. Bring the stew to a boil, simmer it for 2 minutes, and sprinkle it with a mixture of 2 tablespoons minced parsley, 1 tablespoon minced orange peel, and 2 teaspoons minced garlic. Serves 6.

Orange Sangría

In a saucepan combine 1¼ cups orange juice and 1 cup sugar and bring the mixture to a boil over moderately low heat, stirring and washing down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water until the sugar is dissolved. Simmer the syrup, undisturbed, for 5 minutes and let it cool. Add 2 large oranges and 1 lime, all thinly sliced, and let the fruit macerate, chilled, for at least 4 hours. Fill a large pitcher one third full with crushed ice, spoon in the fruit, mashing it slightly to release some juice, and pour in the syrup and 2 bottles of dry red wine such as California Pinot Noir or Zinfandel, stirring the mixture well. Makes about 2½ quarts.

Broccoli with Orange Sauce

In a large saucepan cook 2 pounds broccoli, rinsed and trimmed, in 1 inch boiling salted water, covered, for 10 to 12 minutes, or until it is tender, and drain it. Transfer the broccoli to a serving dish and keep it warm. In a small heavy saucepan cook ½ cup minced scallion and 2 large garlic cloves, minced, in 1 tablespoon each of olive oil and butter over low heat for 5 minutes, or until they are soft and golden. Add ¾ cup orange juice, ½ cup dry white wine, and 2 tablespoons grated orange rind, cook the sauce over moderate heat, stirring frequently, for 5 minutes, or until it is reduced slightly, and spoon it over the broccoli. Serves 6.

Orange Currant Scones

Into a bowl sift together 2 cups flour, 1 tablespoon each of sugar and double-acting baking powder, and ½ teaspoon salt, blend in ½ stick (¼ cup) cold butter, cut into bits, until the mixture resembles meal. Make a well in the center, add ¼ cup each of orange juice and heavy cream, 1 egg, lightly beaten, and the grated rind of 1 orange, stirring the mixture until the dry ingredients are just moistened, and stir in ½ cup dried currants. Turn the dough out on a floured surface, knead it gently for 1 minute, and roll it into a rectangle ¾ inch thick. Halve the rectangle lengthwise and cut each half into 5 triangles. Arrange the triangles 1 inch apart on ungreased baking

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