

# Potatoes

## W/ LEMON

*2 ½ pounds russet potatoes*  
*2 Tbs vegetable oil*  
*½ lemon, thinly sliced*  
*Coarse salt and ground pepper*  
*Fresh lemon juice*

*Serves 1 people*

- 1 Cut potatoes to ¾-inch pieces and place in a medium saucepan. Cover with 2 inches salted water and bring to a boil. Reduce to a rapid simmer and cook until potatoes are tender, 15 minutes. Drain and set them in strainer to dry.
- 2 In a nonstick skillet, heat vegetable oil over medium-high. Add one-third the potatoes to pan and shake to arrange potatoes in one layer. Cook potatoes without stirring, until crisp and golden on one side, then gently turn and cook until they are golden on all sides, for 6 to 8 minutes total. Using a slotted spoon, transfer to paper towels to drain. Repeat twice with the rest of the potatoes, adding 2 Tbs oil for each batch. Pour mixture through a fine-mesh sieve into a medium bowl. Divide evenly among serving dishes; refrigerate, uncovered, until chilled, about 1 ½ hours. If overnight, cover with plastic once the pudding has chilled.
- 3 Add a ½ lemon, thinly sliced, to skillet. Cook until slices are golden on both sides, about 2 minutes. To serve, season potatoes and lemon slices with salt and ground pepper and squeeze fresh juice of remaining ½ lemon over top.

# Candied

## LEMON ZEST

*4 lemons, well scrubbed*  
*2 cups sugar*  
*1 cup cool water*

*Serves 8 people*

- 1 Remove zest from lemons with a vegetable peeler, keeping pieces long. Remove white pith with a paring knife. Cut into a julienne using a sharp knife. Place julienned zest in a bowl; cover with boiling water. Let stand 30 minutes; drain.
- 2 Bring sugar and the cool water to a boil in a small saucepan over medium-high heat. When the sugar is dissolved, add julienned zest, reduce heat to medium low, and cook for 10 minutes. Remove from heat, cover, and let stand overnight. Store the candied zest in syrup, refrigerated in an airtight container for up to 2 weeks.

# Figs

## IN LEMON SYRUP

*½ cup water  
3 lemons and zest  
1 Tbs unsalted butter  
1½ lb figs halved  
½ cup plus 2 tsp sugar*

*Serves 6 people*

- 1 Preheat oven to 350° with a rack in the middle. Boil water and ½ cup sugar in a small saucepan, stirring, until sugar is dissolved. Remove syrup from heat. Squeeze ½ cup juice from 2 lemons and stir into syrup, discard lemon halves.
- 2 Remove zest from the remaining lemon in with a vegetable peeler. Cut lengthwise into long, thin strips. Reserve lemon.
- 3 Blanch zest in a saucepan of boiling water 1 second, then drain and add to syrup. Cut away any remaining pith from lemon. Over a bowl, cut segments free from membranes.
- 4 Spread butter in a 10-inch skillet. Arrange figs, cut sides up, slightly overlapping in 1 layer. Sprinkle with remaining 2 tsp sugar and bake for 25 to 30 minutes, or until the figs are softened and begin to exude juice. When they are done, transfer them with a slotted spoon to a serving bowl and then put the skillet over a burner at a high heat.
- 5 Add syrup and deglaze skillet by boiling until it is reduced to about ¾ cup, 6 to 8 minutes. Add lemon segments along with juices in bowl and pour syrup over figs. Cool to room temperature before serving.

# Spaghettini

## W/ LEMON ZEST & CHIVES

*Zest and juice of 1 lemon*

*1 pound spaghettini, or thin spaghetti*

*2 Tbs chives, or scallions, chopped*

*1 cup ricotta salata cheese, or Parmesan*

*1 stick butter, cut into small pieces*

*Salt and pepper*

*Serves 1 people*

- 1 In a large pot of boiling salted water, cook 1 pound of spaghettini, or thin spaghetti, until al dente according to package instructions.
- 2 Grate the zest of 1 lemon into a large pasta bowl. Juice the lemon, and add juice to the bowl. Stir in 1 stick butter, cut into small pieces, and 1 cup coarsely grated ricotta salata cheese or Parmesan.
- 3 Add drained pasta to lemon sauce, and sprinkle in 2 Tbs thinly chopped fresh chives or scallion greens. Season with salt and pepper. Toss well, and serve.

# Kale Salad

W/ PECORINO & LEMON

*1 bunch kale, washed and trimmed*

*2 lemons, juiced*

*4 ounces pecorino romano, grated*

*½ cup olive oil*

*Kosher salt & fresh black pepper*

*Serves 1 people*

- 1 Roll several kale leaves lengthwise and using the point of a chef's knife, cut away the thick center stem and discard. Roll the remaining stack of deveined leaves into a tight cigar shape and slice into thin ribbons.
- 2 Toss the shaved kale with the cheese. Whisk lemon juice and olive oil and pour over the salad. Taste and season with salt and pepper. Let the salad sit at room temperature for an hour before serving.

# Shaker

## LEMON PIE

*9 eggs, beaten*  
*2 egg whites, beaten*  
*4 large lemons*  
*4 cups granulated sugar*  
*Pate Brisee*

*Makes an 11 inch pie*

- 1 Wash and cut 2 of the lemons into paper-thin slices. It is very important to slice the lemons as thinly as possible; use a very sharp knife. Remove peel and pith of remaining lemons and slice the flesh very thinly; put it with the other slices in a large mixing bowl. Add sugar, and toss well to coat. Cover bowl with plastic wrap, and let the mixture rest overnight, stirring occasionally.
- 2 The next day, heat oven to 450°. Press one circle of pastry into an 11-inch pie plate and chill.
- 3 Add the beaten eggs to the lemon mixture, and mix well. Turn mixture into pie shell, neatly arranging some of the lemon slices on top. Cut long, even slashes 1 inch apart in the other pastry round, and place on top of filling. Crimp edges of the pie to seal. Brush top and edges with eggwhite glaze. Bake for 15 minutes. Reduce oven temperature to 375° and continue baking for 30 minutes, until the crust is golden brown and shiny. Let cool on a rack before serving.

# Ice Water

W/ LEMON ZEST

*2 ½ cups water*  
*1 ½ tsp grated lemon zest*  
*1 cup sugar*  
*¾ cup fresh lemon juice*

*Serves 1 people*

- 1 Heat water, zest, sugar, and a pinch of salt in a 2 to 3 qt pan over medium heat stirring until sugar has dissolved.
- 2 Transfer to a large glass measure and stir in lemon juice.
- 3 Chill, uncovered, until very cold, 3 to 6 hours.
- 4 Freeze in ice cream maker.

# Greek Soup

## & LEMON ORZO

*2 cups uncooked orzo*  
*8 cups homemade chicken stock*  
*1 tsp salt, or to taste*  
*¼ tsp ground black pepper*  
*3 Tbs cornstarch*  
*¾ cup fresh lemon juice*  
*4 large eggs*

*Serves 10 people*

- 1 In a large saucepan, bring 6 cups stock to a boil. Add orzo; cook until al dente, 10 minutes. Add salt and pepper.
- 2 Dissolve cornstarch in ½ cup water. Heat remaining 2 cups stock until hot; do not boil.
- 3 In an electric mixer, beat the eggs with a whisk until they are fluffy, then add the cornstarch mixture and lemon juice. With the mixer on medium-low speed, slowly add 1 to 2 cups of hot stock until incorporated and mixture thickens slightly. Add any remaining stock to orzo.
- 4 Over low heat, slowly add egg mixture to orzo, stirring constantly until thickened and creamy. Do not let it come to a boil; eggs will curdle. Serve immediately.



# Lemon

## PUDDING

*6 large egg yolks  
1 cup plus 2 Tbs sugar  
1 TBS finely grated lemon zest  
½ cup cornstarch  
1 cup fresh lemon juice  
1 cup heavy cream  
3 ½ cups milk  
¼ tsp coarse salt*

*Serves 8 people*

- 1 In a medium saucepan (off heat), whisk yolks, 1 cup sugar, cornstarch, lemon zest, salt, and ½ cup of the milk until completely smooth; gradually whisk in 3 more cups milk.
- 2 Place saucepan over medium heat; bring to a simmer, whisking occasionally (mixture will thicken when it reaches a simmer). Remove from heat; whisk in lemon juice.
- 3 Pour mixture through a fine-mesh sieve into a medium bowl. Divide among serving dishes; refrigerate, uncovered, until chilled, about 1 ½ hours. (To store overnight, cover dishes tightly with plastic once pudding has chilled.)

To serve, whip cream with remaining 2 Tbs sugar until soft peaks form. Spoon over puddings; garnish with extra zest.

# Glazed

## LEMON COOKIES

*¼ tsp kosher salt  
2 Tbs fresh lemon juice  
¾ cup granulated sugar  
¾ cup unsalted butter  
½ tsp pure vanilla extract  
2 cups all-purpose flour  
1 tsp grated lemon zest  
1 cup confectioners' sugar  
2 large egg yolks*

*Makes 48 cookies*

- 1 With an electric mixer, beat the butter and granulated sugar until fluffy. Add the egg yolks, vanilla, and salt and beat to combine. Gradually add the flour, until mixed in.
- 2 Divide the dough in half and shape into 1 ¼-inch-diameter logs. Wrap in wax paper and refrigerate until firm, about 30 minutes. Heat oven to 350°. Slice logs into ⅜ inch thick pieces and space them 1 ½ inches apart on parchment-lined baking sheets. Bake until lightly golden, 16 to 20 minutes. Leave logs to cool on the baking sheets for 5 minutes, then transfer to cooling racks to cool completely.
- 3 In a small bowl, whisk together the confectioners' sugar, lemon juice, and zest until it forms a thick but pourable glaze (add more lemon juice if necessary). Dip the top of each cookie into the glaze and let set, about 15 minutes.