

lemon pasta salad

serves 8

WITH TOMATOES AND FETA

7 tablespoon extra-virgin olive oil
4 tablespoon fresh lemon juice
3 tablespoon whole grain mustard
2 garlic cloves, minced
2 teaspoon grated lemon peel
12 ounces penne pasta

2 cups small cherry tomatoes, halved
1½ cups chopped red bell peppers
1½ cups crumbled feta cheese
1 cup chopped green onions

whisk oil, lemon juice, mustard, garlic, and lemon peel in small bowl to blend. Season dressing with salt and pepper.

cook penne in large pot of boiling salted water until tender but still firm to bite.

drain pasta then rinse pasta with cold water to cool quickly and drain again;

transfer pasta to large bowl. Add tomatoes, bell peppers, feta cheese, and green onions.

pour dressing over and toss to coat. Season to taste with salt and pepper.

glazed lemon

POPPYSEED CAKE

serves 8-10

1 teaspoon finely grated
fresh lemon zest
2 sticks (1 cup) unsalted
butter, softened
1¼ cups all-purpose flour
1 teaspoon baking powder

3 tablespoons fresh lemon juice
1½ cups confectioners sugar
¾ cup granulated sugar
2 tablespoons poppy seeds
¼ teaspoon salt
2 large eggs

put oven rack in middle position and preheat oven to 375° F. Butter a 9-inch round cake pan.

whisk together flour, baking powder, lemon zest, and salt in a bowl.

beat together butter and granulated sugar in another bowl with an electric mixer at medium speed until pale and fluffy, about 2 to 3 minutes.

beat in eggs until combined. Reduce speed to low, then add flour mixture and poppy seeds and mix until just combined.

transfer batter to cake pan, smoothing top, and bake until a wooden pick inserted in center of cake comes out clean and top is golden brown, about 30 minutes. Cool cake in pan on a rack 5 minutes, then invert onto rack.

whisk together confectioners sugar and lemon juice in a bowl until smooth. Pour glaze over warm cake, spreading it with a spatula to drizzle over edge. Let stand until glaze is set, about 15 minutes.

Serve warm or at room temperature.

lemon fennel shrimp

WITH TARRAGON

serves 8

1 pound medium shrimp (about 32)
4 tablespoons fresh lemon juice
2 teaspoons fennel seeds crushed
a pinch dried hot red pepper
flakes if desired
6 tablespoons olive oil

3 large garlic cloves, crushed
½ lemon, sliced thin
2 teaspoons finely chopped fresh
tarragon leaves, or to taste
tarragon sprig for garnish

in a large saucepan of salted boiling water cook shrimp 1 minute, or until just cooked through.

in a colander drain shrimp and rinse under cold water until cool. Shell and if desired devein shrimp.

In a bowl or plastic container whisk together lemon juice, fennel seeds, red pepper flakes, and salt and pepper to taste and add oil in a stream, whisking.

stir in shrimp, garlic, and sliced lemon and marinate, covered and chilled, stirring occasionally, at least 6 hours or overnight.

stir in chopped tarragon. Serve shrimp garnished with tarragon sprig.

broccolini

WITH LEMON OIL

serves 10-12

1 large lemon
1/3 cup extra-virgin olive oil

**3 lb Broccolini (6 bunches), trimmed
and thick stalks halved lengthwise**

Accompaniment: lemon wedges

remove zest from lemon in 1-inch-wide strips with a vegetable peeler.

cut off any white pith from zest with a small sharp knife. Halve lemon and set aside.

heat oil and zest in a 5-quart wide heavy pot over moderate heat until zest is golden, about 3 minutes.

remove from heat and discard zest, reserving oil in pot.

cook Broccolini in an 8-to 10-quart pot two-thirds full of boiling salted water,

uncovered, until crisp-tender, 5 to 7 mins. Drain well in a large colander.

reheat lemon oil over moderately high heat until hot but not smoking. Add Broccolini and cook, tossing, until coated well and heated through, about 1 minute.

add salt and pepper to taste, then squeeze half of lemon over Broccolini. Reserve remaining lemon half for another use.

lemon loaf

yield 2 loaves

for the lemon cake
1 ½ cups cake flour
1 ½ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
1 teaspoon salt
2 ¼ cups sugar
8 large eggs, at room temperature
¼ cup grated lemon zest
(from about 4 lemons)

¼ cup fresh lemon juice
2 cups (4 sticks) unsalted butter,
melted and cooled
½ cup sour cream,
at room temperature
2 teaspoons pure vanilla extract

for the lemon syrup
⅓ cup fresh lemon juice
⅓ cup sugar

make the lemon cakes preheat the oven to 350° F. Spray the sides and bottom of two 95-by-3-inch loaf pans with nonstick cooking spray. Line the bottom with parchment paper and spray the paper.

sift both flours, baking powder, baking soda, and salt together in a medium bowl.

put the sugar, eggs, lemon zest, and lemon juice in a food processor and pulse until combined. With the motor running, drizzle the butter in through the feed tube.

add the sour cream and vanilla and pulse until combined. Transfer the mixture to a large bowl. Sprinkle the flour mixture, one third at a time, folding gently after each addition until just combined. **Do not over-mix.** Divide the batter evenly between the prepared pans.

bake in the center of the oven for 20 mins, rotate the pans, reduce the oven temperature to 325° F., and bake for another 30 to 35 minutes, or until a toothpick in-

serted in the center of the loaf comes out clean. Let cool in the pans for 15 minutes.

meanwhile, make the lemon syrup in a small saucepan over medium heat, heat the lemon juice and sugar until the sugar is completely dissolved.

once dissolved, continue to cook for 3 more minutes. Remove from the heat and set aside. Line a half sheet pan with parchment paper and invert the loaves onto the pan. Use a toothpick to poke holes in the tops and sides of the loaves.

brush the tops and sides of the loaves with the lemon syrup. Let the syrup soak into the cake and brush again. Let the cakes cool completely, at least 30 minutes.

The soaked but unglazed loaves will keep, for up to 6 weeks, wrapped in two layers of plastic wrap and frozen.

wild arugula salad

serves 6

WITH GARLIC CROUTONS, SHAVED PARMESAN AND LEMON

1 8-ounce piece ciabatta with crust
(preferably day-old)

1 large garlic clove, peeled

¼ cup plus 3 tablespoons

extra-virgin olive oil

6 ounces arugula

(about 10 cups packed)

2 tablespoons (or more)
fresh lemon juice

3 ounces Parmesan cheese,
shaved into strips

accompaniment: lemon wedges

preheat oven to 400° F. Rub crust of bread with garlic clove. Tear bread into 1-inch pieces and place in large bowl; toss with ¼ cup olive oil.

sprinkle bread lightly with salt; arrange in single layer on rimmed baking sheet. Bake until golden and crisp around edges, about 10 minutes. Cool.

place arugula in large bowl. Drizzle with 3 tablespoons olive oil and 2 tablespoons

lemon juice, adding more lemon juice, if desired. Sprinkle with salt and pepper.

add ⅔ of croutons and half of Parmesan cheese and toss.

transfer to serving bowl; scatter remaining croutons and Parmesan cheese over and serve.

cranberry, pomegranate

makes 6

AND MEYER LEMON RELISH

3 ½ cups cranberries
(about 14 ounces)
1 cup pure pomegranate juice
¾ cup sugar
¼ cup fresh Meyer lemon juice

or regular lemon juice
2 tablespoons finely grated Meyer
lemon peel or regular lemon peel
1 tablespoon chopped fresh parsley

combine first 5 ingredients in large saucepan. Stir over medium-high heat until sugar dissolves.

bring to boil. Reduce heat to medium; simmer until berries begin to burst, stirring often, about 10 minutes.

transfer to small bowl. Stir in parsley. Cover and chill until cold.

DO AHEAD: Can be made 3 days ahead. Keep chilled.

chicken strips

SESAME, LEMON, AND CURRY

makes 6

½ cup plain low-fat yogurt
⅓ cup purchased mango chutney
(such as Major Grey's)
2 tablespoons chopped fresh cilantro
4 teaspoons curry powder

4 boneless skinless
chicken breast halves
½ cup fresh lemon juice
¾ cup sesame seeds
4 large garlic cloves, minced

blend yogurt and chutney in processor. Add cilantro and process 5 seconds. Transfer sauce to small bowl. (Can be prepared 1 day ahead. Cover and chill.)

arrange chicken in shallow dish. Pour lemon juice over. Refrigerate at least 15 minutes and up to 30 minutes, turning chicken occasionally.

preheat oven to 400°F. Lightly grease baking sheet.

drain chicken. Combine sesame seeds and garlic in shallow bowl. Sprinkle both sides of chicken with curry powder.

season with salt and pepper. Press chicken into sesame seed mixture, coating completely. Arrange chicken on prepared sheet.

bake chicken until just cooked through, about 20 minutes. Let stand 15 mins. Cut chicken crosswise into ½-inch-wide strips.

arrange chicken strips around edge of serving platter. Place chutney dip in center and serve.

potato salad

serves 8

WITH PANCETTA, ROSEMARY, AND LEMON

5 ounces 1/8-inch-thick slices pancetta
(Italian bacon; about 5 slices)
1/4 cup fresh lemon juice
1 tablespoon minced fresh rosemary
2 teaspoons finely grated lemon peel

1 garlic clove, pressed
2/3 cup olive oil
3 pounds Yukon Gold potatoes
3 large celery stalks, thinly sliced
2 tablespoons chopped fresh parsley

preheat oven to 400°F. Arrange pancetta slices on rimmed baking sheet, spacing apart. Bake until golden brown and crisp, about 20 minutes (do not turn).

drain on paper towels. Cool. Coarsely chop pancetta.

meanwhile...

whisk lemon juice, rosemary, lemon peel, and garlic in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper.

place potatoes in large pot. Add enough cold water to cover by 1 inch. Bring to boil; reduce heat to medium. Simmer with lid ajar until tender, 18 to 25 minutes, depending on size of potatoes. Drain; let stand until cool enough to handle, about 20 minutes.

cut potatoes into 1/4-inch-thick slices (remove skin, if desired). Place in large bowl; add celery. Drizzle dressing over; toss gently to coat. Season with salt and pepper. Cover and chill until cold, at least 2 hours.

DO AHEAD: Pancetta and potato salad can be made 1 day ahead. Cover pancetta; chill. Keep potato salad chilled. Bring pancetta to room temperature before continuing. Sprinkle pancetta and chopped parsley over potato salad.

artichokes braised

IN LEMON AND OLIVE OIL

serves 8

1 lemon, halved
8 medium artichokes
3 small shallots,
sliced into thin rings
1 carrot, finely chopped
3 garlic cloves, thinly sliced
¼ teaspoon fennel seeds
¼ teaspoon coriander seeds

½ cup extra-virgin
olive oil, divided
1 ½ cups water
3 strips lemon zest
¼ cup fresh lemon juice, divided
2 tablespoons coarsely
chopped flat-leaf parsley

trim artichokes into hearts: Add lemon halves to a large bowl of cold water, squeezing to release juice. Cut off top inch of 1 artichoke and bend back outer leaves until they snap off close to base (keep stem attached). Discard several more layers in same manner until you reach pale yellow leaves.

cut remaining leaves flush with top of artichoke bottom using a sharp knife. Trim dark green fibrous parts from base and sides of artichoke. Peel sides of stem down to pale inner core. Put in lemon water while preparing remaining artichokes.

cook shallots, carrot, garlic, and seeds in ¼ cup oil in a 4-to 5-quart heavy pot (pot should be wide enough to hold artichokes in 1 layer with stems pointing upward) over medium heat, stirring occasionally, for 3 minutes. add water, zest, and 3 tablespoons lemon juice and bring to a simmer.

stand artichokes in pot and season with 1 teaspoon salt and ¼ teaspoon pepper. Cover artichokes with wax paper, then a lid, and simmer over medium-low heat until bases are just tender when pierced with a knife, 20 to 30 minutes.

transfer artichokes to a dish and reserve cooking liquid. When artichokes are cool enough to handle, halve lengthwise. Scoop out and discard inner choke (fuzzy center and any sharp leaves). Heat 2 tablespoons oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then brown cut sides of artichokes in 2 batches, about 2 minutes per batch, transferring to a serving dish.

add reserved cooking liquid to skillet along with remaining tablespoon lemon juice and remaining 2 tablespoons oil. Boil vigorously 3 minutes, then stir in parsley and pour over artichokes.