



LEMON LOAF

Yield: 2 loaves

Ingredients

1 ½ cups all-purpose flour	2 cups unsalted butter, melted and cooled	1 ½ cups cake flour	2 teaspoons baking powder
8 large eggs, at room temp	¼ cup grated lemon zest	1 teaspoon salt	½ cup sour cream, at room temp
¼ cup fresh lemon juice	2 ¼ cups sugar	2 teaspoons pure vanilla extract	⅓ cup fresh lemon juice
			⅓ cup sugar

Preparation

Preheat the oven to 350 degrees F. Spray the sides and bottom of two 9-by-5-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. Do not overmix. Divide the batter evenly between the prepared pans. **Bake** in the center of the oven for 20 minutes, rotate the pans, reduce the oven temperature to 325 degrees F, and

bake for another 30 to 35 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Let cool in the pans for 15 minutes. 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, wrapped in two layers of plastic wrap and frozen, for up to 6 weeks.)

Makes 8 side-dish servings

LEMON PASTA SALAD

with tomatoes and feta

Ingredients

- 7 tablespoons extra-virgin olive oil
- 4 tablespoons fresh lemon juice
- 3 tablespoons whole grain mustard
- 2 garlic cloves, minced
- 2 teaspoons grated lemon peel
- 12 ounces penne pasta
- 2 cups small cherry tomatoes, halved
- 1 ½ cups chopped red bell peppers
- 1 ½ cups crumbled feta cheese
- 1 cup chopped green onions

Preparation

- 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.**
- 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.

Makes 8-10 servings

GLAZED LEMON

poppyseed cake

Ingredients

- 1 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon finely grated fresh lemon zest
- ¼ teaspoon salt
- 2 sticks (1 cup) unsalted butter, softened
- ¾ cup granulated sugar
- 2 tablespoons poppy seeds
- 2 large eggs
- 1 ½ cups confectioners sugar
- 3 tablespoons fresh lemon juice

Preparation

- 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, 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.

Serves 8 as an hors d'oeuvre

LEMON FENNEL SHRIMP

with tarragon

Ingredients

1	pound medium shrimp	1	pinch dried hot red
4	tablespoons fresh	6	tablespoons olive oil
2	teaspoons fennel seeds,	3	large garlic cloves,
	crushed		crushed
1/2	lemon, sliced thin	2	teaspoons finely
	chopped fresh tarragon		leaves, or to taste, plus a
	tarragon sprig for garnish		

Preparation

In a large sautépan 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.

Makes 10-12 servings

BROCCOLINI

with lemon oil

Ingredients

- 3 lb Broccolini (6 bunches), trimmed and thick stalks halved lengthwise
- 1 large lemon
- 1/3 cup extra-virgin olive oil
- Accompaniment:** lemon wedges

Preparation

- 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 minutes.
- 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.

ARTICHOKES

Makes 8 servings

braised in lemon and olive oil

3 strips lemon zest	1/4 teaspoon coriander seeds	2 tablespoons coarsely chopped flat-leaf parsley	thin rings
3 garlic cloves, thinly sliced	1/4 cup extra-virgin olive oil, divided	1 1/2 cups water	3 small shallots, sliced into
1/4 cup fresh lemon juice,	1/4 cup cups water	1/4 cup fresh lemon juice,	8 medium artichokes
1 lemon, halved	1/4 cup extra-virgin olive oil, divided	1/4 cup cups water	1 carrot, finely chopped
1/4 teaspoon fennel seeds	1/4 cup extra-virgin olive oil, divided	1/4 cup cups water	3 medium artichokes
3 small shallots, sliced into	1/4 cup extra-virgin olive oil, divided	1/4 cup cups water	1/4 cup fresh lemon juice,
thin rings	1/4 cup fresh lemon juice,	1/4 cup cups water	1/4 cup fresh lemon juice,

Preparation

Trim artichokes into hearts and lemon halves to a large bowl of cold water, squeezing to release juice. **Cut** off top 1 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 1/4 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, 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 1/4 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.

Serve warm or at room temperature.

WILD ARUGULA SALAD

Makes 6 servings

Ingredients			
1 large garlic clove, peeled	1/4 cup plus 3 tablespoons	6 ounces arugula, (about ten cups packed)	3 ounces Parmesan cheese, shaved into strips
1 eighth-ounce piece ciabatta with crust	extra-virgin olive oil		fresh lemon juice

Preparation

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 1/4 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 2/3 of croutons and half of Parmesan cheese and toss.

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

MEYER LEMON RELISH

makes 3 cups

with cranberry and pomegranate

Ingredients

- 3 ½ cups cranberries (about 14 ounces)
- 1 cup pure pomegranate juice
- 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
- ¾ cup sugar

Preparation

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

CURRY CHICKEN STRIPS

with sesame and lemon

Serves 6

Ingredients

- ½ cup plain low-fat yogurt
- ⅓ cup purchased mango chutney (such as Major Grey's)
- 2 tablespoons chopped fresh cilantro
- 4 boneless skinless chicken breast halves
- ½ cup fresh lemon juice
- ¾ cup sesame seeds
- 4 large garlic cloves, minced
- 4 teaspoons curry powder

Preparation

- 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 minutes.
- Cut** chicken crosswise into 1/2-inch-wide strips.
- Arrange** chicken strips around edge of serving platter.
- Place** chutney dip in center and serve.

Makes 8 servings

POTATO SALAD

with pancetta, rosemary, and lemon

Ingredients

- 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

Preparation

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