

Robert Lambert Salt Preserved Meyer Lemon Recipes

Hummus Dip

1/2 cup plain yogurt
1 garlic clove
1 tbsp. Robert Lambert Salt Preserved Meyer Lemons
1 tbsp. toasted sesame oil
1/2 tsp. cumin
dash Tabasco sauce
1 15-oz. can garbanzo beans, drained
2 tbsp. chopped parsley

In the bowl of a food processor, combine first 6 ingredients till smooth. Add drained garbanzo beans, process to desired texture. Turn into a bowl and stir in parsley.

Tuna Salad

1 12 oz. can tuna
1/2 cup finely diced celery
1/3 cup mayonnaise
1 tbsp. Dijon mustard
2 tsp. mashed or finely chopped Robert Lambert Salt Preserved Meyer Lemons
1/2 tsp. paprika
pinch of black pepper

Combine all ingredients

Basic Marinade

1/4 cup olive oil
1 tsp. mashed or finely chopped Robert Lambert Salt Preserved Meyer Lemons
1/2 garlic clove, pressed or minced
1/4 tsp. balsamic vinegar

Combine ingredients. Use as a marinade for steak, chicken, fish, drizzle on bread or sautéed greens like spinach or Swiss chard.

Rice Pilaf

1 tbsp. butter
1/4 cup chopped onion
2 cups chicken stock
1 cup rice
1/4 cup raisins
2 tbsp. chopped dried apricots
2 tbsp. dried cherries or cranberries
1 tbsp. mashed or finely chopped Robert Lambert Salt Preserved Meyer Lemons
1/4 cup sliced or slivered toasted almonds

In a 2 qt. saucepan sauté onion in butter till limp. Add chicken stock and heat to boiling. Stir in all other ingredients but the almonds, cover and reduce heat to low. Cook 20 minutes, add almonds and serve.

Potato Salad

1 1/2 lbs. Small white or red potatoes
2 tbsp. balsamic vinegar
2 tbsp. extra virgin olive oil
1 tbsp. Dijon mustard
1/4 cup mayonnaise
2 tbsp. chopped pitted Calamata olives
1 tbsp. Robert Lambert Salt Preserved Meyer Lemons, chopped or pressed
1 tsp. capers, chopped fine
2 thinly sliced scallions

Steam or boil potatoes in salted water 15-20 minutes, till they can be pierced with a skewer. Chill in several changes of cold water. Meanwhile, prepare the rest of the ingredients and whisk to combine. Peel and thinly slice potatoes, add to dressing and serve immediately.

Tabouli Salad

For those times when you can't bear to turn on the stove—a great summer salad, green and refreshing.

In a medium bowl, soak:

1 cup bulgur wheat in:

2 cups water, for 1 hour

Meanwhile, prepare the following:

1 cup diced tomato

1 cup chopped cucumber

1 1/2 cups chopped parsley

1 cup chopped mint leaves

3/4 cup sliced scallions

Place these ingredients in a large bowl and toss with:

1/3 cup lemon juice

1/4 cup olive oil

2 tbsp. mashed or finely chopped Salt Preserved Meyer Lemons

2 tbsp. Robert Lambert Rangpur Lime Syrup

Drain soaked wheat in a strainer and press out excess water. Add to other ingredients and toss well to mix completely.

6 to 8 servings. Will keep several days.

Stuffed Peppers

Towering heaps of brilliantly colored peppers make late summer a visual feast at my Farmer's Markets these days, and I can't resist making this dish more than once. A simple propane torch removes the skin and omits the traditional par-boiling step, which softens but leaches flavor, and does nothing about that tough skin.

4 large/5 small red bell peppers
1 lb. ground beef, lamb, pork or turkey
1 medium onion, chopped
2 cups cooked rice
3 tbsp. Robert Lambert Preserved Meyer Lemons, chopped

15 oz. can tomato sauce
12 oz. V-8 Juice
½ cup stock
2 tbsp. dry sherry

aged Gouda for grating

1 Blacken the pepper skins and rinse off under running water. Cut out the stems and remove seeds and ribs, stand in a covered casserole.

2 Sautee meat til cooked through, remove to a bowl, drain fat and sauté onion. Add to meat with rice and Preserved Lemon.

3 Combine the last 4 ingredients and bring to a boil in the sautee pan, reduce 3 minutes to thicken. Add ½ cup of this to the rice mixture, then stuff the peppers. Pour the rest of the sauce over and around them. Cover and bake in a 350* oven 45 minutes, uncover, grate cheese over the tops, and bake for another 15 minutes.

Serve in a pool of the sauce.