



Citrus!

WITH BARTON SEAVER

Sicilian Salad

4 Blood Oranges
2 Fennel Bulbs, trimmed and thinly sliced
4 Red Onions, thinly sliced
12 Pitted Kalamata Olives, halved (12-16 olives)
6 Canned Anchovy Fillets in Oil
Blood Orange, juiced
1/2 Lemon, or enough to obtain 1 tablespoon of juice
3 Tbsp Extra Virgin Olive Oil
A generous pinch smoked sweet paprika
Salt
Black Pepper, freshly ground
Handful of mint, roughly chopped

Cut the oranges into segments. Reserve any juice left behind on the cutting board.

Lightly toss orange segments, fennel, onion, and olives to combine. Combine juices, olive oil, salt, pepper, and paprika and whisk to combine. Divide the orange mixture between 4 plates. Drizzle dressing over each plate. Garnish with mint.

TUESDAY, JANUARY 11, 2022 2:00PM EST

Preserved Lemons

8 to 10 organic lemons, depending on size
1 1/4 cups kosher salt

Wash the lemons thoroughly by gently scrubbing the peels under lukewarm running water. Cut the lemons into quarters and place them into a bowl. Add the salt and toss to combine. Pack the lemons into a sterilized quart jar, jamming them in a little if necessary. Add any salt remaining in the bowl to the jar. Cover the jar and let it sit overnight to allow the lemons to exude their juice.

Fill the jar with cold distilled or bottled spring water to submerge all of the citrus. Seal the jar and shake it well to help dissolve the remaining salt. Let sit at room temperature away from light for at least a month; I prefer to let the lemons age for 4 to 6 months before using them.

Variations

- Use oranges instead of lemons.
- Use Meyer lemons if you can find them.
- Add spices to make a more complex flavor, try:
 - 1 stick cinnamon, 1 chipotle chile, and 1 teaspoon fennel seeds
 - 1 chipotle chile, 1 clove sliced garlic, and 1 teaspoon fennel seeds
 - 1 stick cinnamon, 10 cloves, and 1 teaspoon black peppercorns



Orange Pistachio Piccata

1 cup shelled unsalted roasted pistachios
Finely shredded zest of 1 orange
2 cloves garlic, grated on a Microplane or very finely minced
1 tablespoon olive oil
Salt

Roughly chop the pistachios and combine them with the orange zest, garlic, and olive oil. Season with a pinch of salt and mix well. Let sit at room temperature for at least 20 minutes.

Avocado-Orange-Chile Salsa

2 oranges, segmented
1-2 chiles such as jalapeno or fresno, sliced thin
2 avocados, diced
2 tablespoons olive oil
Salt

Meanwhile, combine oranges, chiles, avocados and remaining olive oil. Toss to combine and season with salt. Serve over roasted fish, vegetables, or just as is!

Smoky Maple Syrup Lemonade

4 Lemons, grilled*
2 quarts warm water
1/2 cup maple syrup, or more if needed
Leaves from 3 sprigs fresh mint
1 dried chipotle pepper (optional)
Ice cubes
Fresh lemon juice, if needed

Squeeze the grilled lemons into a pitcher and drop in two of the halves; discard the rest. Add the water, maple syrup, mint, and chipotle if using. Muddle the mixture with a wooden spoon to extract the most flavor from the ingredients. Add ice and stir to combine; chill. Taste and adjust with either more maple syrup or a bit of fresh lemon juice as needed. Serve immediately.

Makes about 2 1/2 quarts or 8 drinks

*Note: There are two different methods for doing this. The first is to slowly cook the whole lemon near the embers of a dying fire. The skin will blister and burn, and eventually it will split and spatter and spit its juices as it roasts.

The other method is to cut the lemon into garnish-size pieces, either halves or wedges. Cook these just away from the fire on the grill grate. The outside will char, and the flesh will burn slightly as the sugars begin to caramelize. The longer they cook, the sweeter they get. But they also get drier as the juice evaporates, so keep an eye on them.