



At Home With Annie

Preserved Meyer Lemons

This would make a great hostess gift with the recipes below on index cards, attached with a ribbon. The oil from this recipe would also be lovely in salads or for dipping bread.

5-6 Meyer Lemons
1/2 cup coarse salt
4 sticks of cinnamon
8 whole cloves
1 bay leaf
1-3 glass jars with lids
extra virgin olive oil

Make sure the jars you are using are very clean and sterile – as you would for jams and jellies. The salt is a preservative as well, but it's better to be safe. Cut four of the lemons into 8 wedges each or slice them cross-wise, reserving the other two for juice. Toss the lemons with the salt and place them in the jars. Juice the other two lemons and cover the lemons in the jars with the juice. Add divide the cinnamon sticks, cloves and bay leaves among the jar(s) and cover with lid(s). Shake once daily for 10 days to coat the lemons with the salt. You don't need to refrigerate them at this point. After 10 days, cover the lemons with extra virgin olive oil and refrigerate for up to one year.



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Radicchio, Bacon, Olive and Preserved Lemon Salad

I served this to a bunch of guys who proclaim to not like radicchio and they all had seconds. No added salt is needed because the bacon, olives and lemons already make this a salty salad.

2 strips bacon, diced and cooked
1/4 cup preserved lemon, diced
1/4 cup Kalamata olives, pitted and halved
1/2 head radicchio, sliced, approximately 4 cups
3-4 leaves romaine lettuce, chopped coarsely, approximately 3 cups
2 teaspoons fresh lemon juice (more if you don't have preserved lemons)
4 tablespoons extra virgin olive oil
1/4 teaspoon freshly ground black pepper

Heat a medium skillet over medium-high heat and sauté the bacon. When bacon is done, add the olives and remove from heat. Toss all ingredients together and serve.

Serves 4



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Clam Sauce with Basil and Fennel

2 tablespoons canola oil
1 cup diced onions
1/2 fennel bulb, diced; or 1 1/2 to 2 cups diced fennel
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon minced garlic, about 2 cloves
1 cup white wine
1 cup clam or fish stock
1 28oz. can diced tomatoes
1/4 cup preserved lemon, diced
1/4 cup fresh basil leaves, coarsely chopped, extra for garnish
1/4 cup Pernod
1 cup freshly grated Romano cheese
Linguini for 4-6 people

Heat a medium stockpot over medium-high heat and heat the oil. Add the onion, fennel, garlic, salt and pepper. Sauté until onions and fennel are translucent. Add the wine, stock and tomatoes and reduce to 3/4 of original. Add the rest of the ingredients and cook for another 4-5 minutes.

Serve on top of linguini.

Serves 4-6



At Home With Annie

Chicken Breasts with Gorgonzola, Black Olives and Preserved Lemon

4 chicken breasts
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 tablespoon butter
1/2 tablespoon olive oil
1 tablespoon minced garlic
1/2 cup minced black olives
1/4 cup minced preserved lemons
6 oz. Gorgonzola, crumbled
1/2 cup white wine
3/4 cup low-salt chicken stock or water

Heat a large skillet over medium high heat. Lightly salt and pepper the chicken breasts. Melt the butter in the skillet and add the breasts, top side down to the pan. Sauté until the breasts are a little more than halfway cooked, about 5 minutes depending on how thick they are. Turn and cook for another 5 minutes. Make a little space for the garlic in the pan and have all the rest of your ingredients prepped and ready to go into the pan. When the garlic has cooked for about 30 seconds to 1 minute, add the olives and preserved lemons. Sauté for 1 minute and add the wine and stock. Bring to a simmer and reduce for a few minutes. Add the Gorgonzola and keep on low heat while it melts. If the breasts become done before the sauce has thickened enough, remove them from the pan and cover with tin foil. If they still need a little time, you'll want to add a bit more stock to the pan.

Serves 4



At Home With Annie

Lemon and Mango Sorbet

3-4 lemons, Meyer lemons if you can find them
1 mango, peeled and seeded
1/2 cup water or more
1 cup sugar
1 tablespoon vodka

Juice the lemons into a 4 cup measuring cup and set aside. Puree the mangos with 1/2 cup water. Transfer to the measuring cup with the lemon juice. Strain through a fine sieve and then add any water necessary to bring the amount of liquid to 2 cups. Measure 1 cup of sugar and add to the fruit mixture. Add the vodka and stir. Let sit, stirring occasionally until sugar is dissolved. Refrigerate until the temperature of the mixture is 40°. Follow instructions for your ice cream maker. Transfer to a plastic bowl with a cover and freeze for at least 2 hours.

Serves 4-6

Makes 2 cups