



Salt-preserved Citrus Recipes

Hummus Dip

- 1/2 cup plain yogurt
- 1 garlic clove
- 1 tbsp. Robert Lambert Salt Preserved Rangpur Limes or 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.

Tabouli Salad

- 1 cup bulgur wheat
 - 2 cups water
- In a medium bowl soak wheat for 1 hour, then press out excess water in a strainer.

Meanwhile, prepare the following:

- 1 cup diced tomato
- 1 1/2 cups chopped flat leaf parsley
- 1 cup chopped mint leaves
- 3/4 cup chopped scallions
- 1/3 cup lemon juice
- 1/4 cup olive oil
- 2 tbsp. mashed or finely chopped Robert Lambert Salt Preserved Meyer Lemons or Rangpur Limes
- 1 tbsp. Robert Lambert Meyer Lemon Syrup

Combine these ingredients, then stir in drained wheat.



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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 Salt Preserved Meyer Lemons or Rangpur Limes
1/2 tsp. paprika
pinch of black pepper

Combine all ingredients

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
or Rangpur Limes
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.



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Basic Marinade

1/4 cup olive oil

1 tsp. mashed or finely chopped Robert Lambert Salt Preserved Meyer Lemons or Rangpur Limes

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.

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. Salt Preserved Meyer Lemons or Rangpur Limes, 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.