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The Lemon Cookbook: 50 Sweet & Savory Recipes To Brighten Every Meal



Synopsis

Lemons add a fresh, tangy burst of flavor to both sweet and savory dishes and have a way of making all the other ingredients in a dish shine. From savory meals like Meyer Lemon Risotto with Dungeness Crab Tarragon, and Crème Fraîche, to sweet treats like Lemon Buttermilk Panna Cotta with Lemon Verbena and Blackberries, here are delicious recipes featuring the bright flavor of lemons. Inexpensive, easy to find, and simple to cook with, they're also good for you, containing a hit of vitamin C. What's not to love?

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Customer Reviews

Overall, I really like the recipes in this book. Many are simple enough that an intermediate-level cook could handle them easily. I wouldn't recommend it for beginners, however. And some of the specialized ingredients will make it difficult for those not near specialty markets. But overall, there are recipes here to suit most tastes. I always make at least three recipes from each cookbook I review, and this was no exception. I'm single, and several of the recipes lend themselves well to modification to reduce number of servings. So here are my three: Shaved Zucchini Salad with Lemon and Marjoram: VERY nice! I love the play of the lemon, flowery marjoram and salty romano cheese against the fresh zucchini. I cut the measurements in half to get 2 substantial servings. This is a keeper for sure! Pan-seared Halibut with Lemon Relish: I live in the Pacific NW, so getting really good fresh fish is never a problem. I've done pan-seared a lot using our local catch (salmon, cod, halibut, bass, etc.) quite often. So the novelty here for me was the lemon relish. Oh.My. This stuff is addictive! I can see using this for any white fish, and I may try it on chicken, too. It's a wonderful

concoction of lemons, shallots, green olives, capers, a little salt and red pepper flakes, plus olive oil. YUM! David's Double-Lemon Dutch Baby: I cut the recipe in half and made it in a smaller 8" skillet -- worked just fine. If you're not familiar with a "dutch baby," it's a sort of cross between soufflé and pancake. It rises while it's baking, then collapses into a sort of hollow "bowl" that can serve as a receptacle for all kinds of goodness. This version has lemon in the batter as well as the topping.

Sunny superb throughout, the Lemon Cookbook is an aesthetically bright artistic accomplishment that I think should be included, whether housewarming, bridal shower, birthday or a you-are-special-to-me token, in top ten gift-giving ideas lists everywhere! With a durable, easy-to-wash hardcover, I feel, contrary to some reviewers' opinions, that the smaller sized book is actually an easier hands-on instrument when test cooking recipes in the kitchen. I also found the cookbook easy to stay open, as long as you give the book a firm pushback to stay open where you want. I was so taken back by the look of the Lemon Cookbook, that I didn't even realize that about half the recipes did not provide photographs. I think the layout of cookbook is just too well executed with subtle lemon motifs for a lack of photographs to affect the book adversely. The introductory text is especially helpful for novice cooks and well-written by author Ellen Jackson. Certainly, the introduction is a complementary lead into the actual recipes. As far as the actual recipes go, I like the magic number of 50 recipes. I have read so many books on the market that have a penchant for 365--one recipe for every day of the year...less is better as far as I am concerned, because it is not as overwhelming a task to figure out what recipe to try first and, thus, dig right in. One of my nitpicking changes would be to substitute or provide a chia seed alternative for poppy seeds in the Baked Eggs with Lemon, Cream and Poppy Seeds recipe since Chia is, after all, a "super food." And while discussing this recipe, eggs and lemon? Really? Yes, really good. The cookbook has changed my way of thinking about the humble lemon and how versatile it truly is. So why not a five-star rating?

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