Continued from page 158

GRILLED LEMON CHICKEN

SERVES 4 TO 6
Active time: 30 min
Start to finish: 10 hr (includes marinating)

Food Editor: Melissa Roberts-Matar
Father: Richard Roberts, Monsey, NY
Summer and my father's grilled lemon chicken are synonymous for me. Like the alphabet-shaped pancakes he cooked on weekend mornings, this is a signature creation, and one he perfected over time. The chicken picks up a bright citrus flavor in an unusual marinade made with lemon, oil, and egg. Dad likes to serve it with homemade potato salad and iced tea spiked with mint leaves.

- **1 tablespoon finely grated fresh lemon zest (see Tips, page 173)**
- **½ cup fresh lemon juice**
- **½ cup vegetable oil**
- **1 large egg**
- **1 tablespoon salt**
- **1 teaspoon poultry seasoning**
- **¼ teaspoon white pepper**
- **1 (3½-lb) chicken, cut into 8 serving pieces**

Make marinade:
▶Combine all ingredients except chicken in a blender and blend until emulsified.
Prepare chicken:
▶Put chicken pieces in a nonreactive bowl or dish or a large sealable plastic bag. Add marinade and turn chicken once or twice to coat. Marinate, covered and chilled, at least 8 hours. Bring chicken to room temperature 30 minutes before grilling and discard marinade.
To cook chicken using a charcoal grill:
▶Open vents on bottom of grill and on lid. Light a large chimney starter of charcoal (80 to 100 briquettes). Leaving about one quarter of grill free of charcoal, bank lit charcoal across rest of grill so that coals are about 3 times higher on opposite side.
▶When charcoal turns grayish white (about 15 to 20 minutes) and you can hold your hand 5 inches above rack for 3 to 4 seconds, sear chicken on lightly oiled grill rack over coals, uncovered, turning occasionally, until browned, 4 to 8 minutes total. Move chicken to side of grill with no coals underneath and cook, covered with lid, turning occasionally, until just cooked through, about 12 minutes for wings, 18 to 20 minutes for breasts, and 20 to 28 minutes for dark meat. Transfer chicken as cooked to a platter.
To cook chicken using a gas grill:
▶Preheat all burners on high, covered, 10 minutes, then adjust heat to moderately high. Sear chicken on lightly oiled grill rack, uncovered, turning over once, until well browned, 4 to 8 minutes total. Turn off 1 burner (middle burner if there are 3) and arrange chicken on rack above shut-off burner. Cook, covered with lid and turning over occasionally, until just cooked through, about 12 minutes for wings, 18 to 20 minutes for breasts, and 20 to 28 minutes for dark meat. Transfer chicken as cooked to a platter.
Cooks' notes:
- **Chicken can be marinated up to 24 hours.**
- **If you aren't able to grill outdoors, chicken can be seared in batches in a hot well-seasoned ridged grill pan over moderately high heat, turning occasionally, 10 to 12 minutes. Transfer chicken as seared to a large baking pan and bake, skin sides up, in middle of a preheated 375°F oven until just cooked through, 20 to 25 minutes.**

OLD-FASHIONED CRUMB CAKE

SERVES 12 TO 16
Active time: 45 min
Start to finish: 6 hr (includes rising)

Food Editor: Ruth Cousineau
Father: Sidney Riseman, Fair Lawn, NJ
My dad grew up in the Bronx of the 1920s and was very fond of the yeasty crumb cakes found in many German-Jewish bakeries there. He calls the moist, tender cakes "crumb buns" and loves to eat them with a cup of coffee.

For cake
- **1 (¼-oz) package active dry yeast (2½ teaspoons)**
- **1 cup warm whole milk (105–115°F)**
- **½ cup plus 1 tablespoon sugar**
- **1 tablespoon fresh lemon juice**
- **3¾ cups plus 2 tablespoons all-purpose flour**
- **1½ teaspoons salt**
- **2 large eggs, at room temperature for 30 minutes**
- **1½ teaspoons vanilla**
- **1½ sticks (¾ cup) unsalted butter, cut into tablespoon pieces and softened slightly**

For crumb topping
- **1½ cups all-purpose flour**
- **¾ cup sugar**
- **1½ teaspoons cinnamon**
- **1½ sticks (¾ cup) cold unsalted butter, cut into small pieces**
- **1 teaspoon vanilla**

Special equipment: **a stand mixer fitted with paddle attachment**

Make dough:
▶Stir together yeast, ¼ cup warm milk, and 1 tablespoon sugar in bowl of mixer until yeast is dissolved, then let stand until foamy, about 5 minutes. (If mixture doesn't foam, discard and start over with new yeast.)
▶Stir together lemon juice and remaining ¾ cup milk and let stand until curdled, 1 to 2 minutes.
▶Add 3¾ cups flour to yeast mixture along with salt, eggs, vanilla, and remaining ½ cup sugar and mix at low speed until just combined. Add curdled milk and beat at medium speed until a dough forms. Add butter, 1 piece at a time, beating, then continue to beat until dough is silky and elastic, 5 to 8 minutes. (Dough will be very sticky.) Sprinkle with remaining 2 tablespoons flour and cover bowl with a clean kitchen towel (not terry cloth). Let dough rise in a draft-free place at warm room temperature until doubled in bulk, 1½ to 2 hours.
Make topping:
▶Pulse together topping ingredients in a food processor until many large clumps form. Transfer to a bowl and chill, covered, until ready to use.
Form and bake cake:
▶Butter a 13- by 9-inch baking dish or pan.
▶Stir dough several times with a rubber scraper to release air, then spread evenly in baking dish.
▶Sprinkle dough with half of topping, then cover dish with kitchen towel and let dough rise again in a draft-free place at warm room temperature until almost doubled in bulk, 1 to 1½ hours.
▶Put oven rack in middle of oven and preheat oven to 350°F.
▶Sprinkle remaining topping over top of cake and bake until topping is golden, 55 to 60 minutes. Cool cake in pan on a rack until barely warm, then cut into squares.
Cooks' note:
Crumb cake is best when freshly made, but leftovers can be rewarmed, wrapped in foil, in a 350°F oven.