5 EASY THINGS TO DO WITH CITRUS

Citrus provides great shortcuts to flavor and simple ways to wake up any winter dish. Try these garnishes and flavor boosters and you'll never let another orange peel or lonely lemon half go to waste again.

1

Dried Zest

Finely grate zest onto a sheet of parchment paper. Microwave until dry, 1–2 minutes; let cool. Store zest airtight at room temperature. Stir into breadcrumbs, sauces, salt, or freshly ground black pepper.

2

Gremolata

To make this Italian condiment, finely chop 1 cup flat-leaf parsley and transfer it to a bowl. Stir in 1 Tbsp. finely grated lemon zest and 1 minced garlic clove. Sprinkle over long-simmered stews and braised meats to add freshness.

3

Orange Sugar

Cut lengthwise strips of zest from 1 orange. Trim white pith. Bury strips in a large jar of granulated sugar. Store airtight in a dark place for 2 weeks before opening. Use sugar in whipped cream, yogurt, or cakes.

4

Grilled Lemon Halves

Halve lemons and grill, cut side down, to caramelize their sugars and mellow their acidity. (Or heat 1 Tbsp. oil in a skillet over medium-high heat and sear.) Squeeze the warm lemon juice over chicken or steak.

5

Citrus Chips

Arrange thin citrus slices in a single layer on a parchment-lined baking sheet. Bake at 175° until slices are dried, 2–3 hours. Let cool. Store airtight at room temperature. Use as a garnish, or dip in chocolate.

LINGUINE WITH CRAB, LEMON, CHILE, AND MINT

2 SERVINGS *To make this pasta sing, use the freshest, best-quality crab available, such as jumbo lump crabmeat, Dungeness, or king crab. Adjust the heat from the chiles and the amount of lemon juice to your liking.*

- **8 oz. linguine**
- **Kosher salt**
- **4 Tbsp. unsalted butter, divided**
- **2 Tbsp. olive oil, divided**
- **¼ cup minced shallots**
- **1 tsp. minced garlic**
- **1–2 Fresno chiles, red jalapeños, or red Thai chiles, seeded, sliced into thin rounds**
- **1½ Tbsp. (or more) fresh lemon juice, divided, plus 2 tsp. (packed) finely grated lemon zest, divided**
- **Freshly ground black pepper**
- **8 oz. cooked, shelled Dungeness crab, king crab, or jumbo lump crabmeat, picked over for shells**
- **½ cup fresh mint leaves, gently torn, divided**

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid.

Meanwhile, melt 1 Tbsp. butter with 1 Tbsp. olive oil in a large skillet over medium heat. Add shallots and stir until just soft, 3–4 minutes. Add garlic and 1 chile and cook, stirring often, until fragrant, about 1 minute.

Add ½ Tbsp. lemon juice and 3 Tbsp. pasta cooking liquid to shallot mixture; add a pinch of pepper. Stir until liquid is almost evaporated, about 1 minute.

Transfer pasta to skillet and add ½ cup reserved pasta cooking liquid. Increase heat to medium-high. Cook, tossing pasta or stirring with tongs, until liquid is almost evaporated and pasta becomes glossy, about 2 minutes. Add the remaining 3 Tbsp. butter, 1 Tbsp. oil, 1 Tbsp. lemon juice, 1 tsp. lemon zest, crab, half of mint, and more chile rounds, if desired.

Stir pasta until butter melts and pasta is well coated, adding more pasta cooking liquid if dry. Divide between bowls; top with remaining 1 tsp. lemon zest and mint. Sprinkle with more lemon juice if desired.

CHICKEN SKEWERS WITH MEYER LEMON SALSA

6 SERVINGS *This versatile salsa also pairs well with scallops or roast fish. For more on how to segment citrus, see Prep School on page 104; for ideas on how to put the lemons' zest to use, see the tips above.*

- **8 Meyer lemons**
- **½ cup finely chopped English hothouse cucumber**
- **3 Tbsp. thinly sliced scallions, divided**
- **1 serrano chile (with seeds), finely chopped**
- **Pinch of sugar**
- **Kosher salt**
- **1½ lb. skinless, boneless chicken thighs, cut into 1½" pieces**
- **Freshly ground black pepper**
- **¼ cup plus 2 Tbsp. chopped fresh cilantro**
- **¼ cup plain whole-milk yogurt**
- **1 Tbsp. vegetable oil**
- **2 garlic cloves, coarsely chopped**
- **1 tsp. cracked coriander seeds**
- **1 tsp. turmeric (optional)**

SPECIAL EQUIPMENT: 12 metal skewers

Using a sharp knife, cut all peel and white pith from lemons; discard. Working over a medium bowl, cut between membranes to release segments into bowl; squeeze in juice from membranes and discard membranes. Strain juice into another bowl.

Combine segments, 1 Tbsp. strained lemon juice (reserve remaining juice for another use), cucumber, 2 Tbsp. scallions, and chile in a small bowl; mix well. Stir in sugar; season salsa with salt and set aside.

Place chicken in a medium bowl and season with salt and pepper. In a mini-processor or blender, purée ¼ cup cilantro, yogurt, vegetable oil, garlic, coriander, and turmeric. Pour marinade over chicken; toss to coat. Let marinate at room temperature for 20 minutes. **DO AHEAD:** Can be made 1 day ahead. Cover and chill. Let stand at room temperature for 30 minutes before continuing.

Preheat broiler. Thread 4 pieces of chicken onto each skewer and transfer to a foil-lined baking sheet. Broil, turning once and watching closely to prevent burning, until browned and cooked through, about 8 minutes. (Alternatively, grill skewers over medium-high heat on a gas grill or over medium heat on a charcoal grill.) Transfer skewers to plates. Spoon Meyer lemon salsa over chicken. Garnish with remaining 2 Tbsp. cilantro and 1 Tbsp. scallions.