



Cutting Lemongrass **1** | Trim about one and a half inches off of the root end of a stalk of lemongrass; trim off enough of the stalk's dry, scraggly top that you're left with a four- to five-inch piece of lemongrass. **2** | Peel off and discard the rough outer layers of the lemongrass so that only the tender, pale yellow and lilac ones in the core (the most flavorful part) remain. **3** | Thinly slice lemongrass crosswise into thin rings to make the spicy lemongrass salad (below, left) or to grind up in spice pastes. —Liz Pearson