

Sweet and sour *Taste summer with lemon recipes*

We love lemons. Always bright and fresh with a delicious sour flavor we can't get enough of. Here is a sampling of some recipes with that special jolt of juice and zip of zest (grated lemon peel). The recipes were found via foodieview.com.

LEMON-POPPY SEED DRESSING

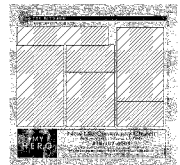
1/2 cup white sugar
1/2 cup lemon juice
2 teaspoons diced onion
1 teaspoon Dijon-style prepared mustard
1/2 teaspoon salt
2/3 cup vegetable oil
1 tablespoon poppy seeds

In a blender or food processor, combine sugar, lemon juice, onion, mustard and salt. Process until well blended. With machine still running, add oil in a slow, steady stream until mixture is thick and smooth. Add poppy seeds, and process just a few seconds more to mix.

LEMON RISOTTO

6 cups canned low-salt chicken broth
3 1/2 tablespoons butter
1 1/2 tablespoons olive oil
2 large shallots, chopped
2 cups arborio rice or medium-grain white rice
1/4 cup dry white wine
1 cup freshly grated Parmesan cheese (about 3 ounces)
2 tablespoons chopped fresh parsley
2 tablespoons fresh lemon juice
4 teaspoons grated lemon peel

Bring broth to simmer in large saucepan over medium heat. Reduce heat to low; cover to keep warm. Melt 1-1/2 tablespoons butter with oil in heavy large saucepan over medium heat. Add shallots and sauté until tender, about 6 minutes. Add rice; stir 1 minute. Add wine and stir until evaporated, about 30 seconds. Add 1-1/2 cups hot broth; simmer until



absorbed, stirring frequently. Add remaining broth 1/2 cup at a time, allowing broth to be absorbed before adding more and stirring frequently until rice is creamy and tender, about 35 minutes. Stir in cheese and remaining 2 tablespoons butter. Stir in parsley, lemon juice, and lemon peel. Season risotto with salt and pepper. Transfer to bowl and serve.

BLUEBERRY-LEMON CAKE WITH LEMON CREAM CHEESE FROSTING

2 cups plus 6 tablespoons cake flour
2 teaspoons baking powder
1 teaspoon salt
3 cups fresh blueberries (about three 4.4-ounce packages)
1 cup whole milk
2 teaspoons vanilla extract
1 teaspoon grated lemon peel
1 cup (2 sticks) unsalted butter, room temperature
1 1/2 cups sugar
4 large eggs

LEMON PEEL STRIPS (OPTIONAL)

Preheat oven to 350°F. Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper; butter paper. Dust pans with flour. Sift cake flour, baking powder, and salt into medium bowl.

Transfer 1 tablespoon flour mixture to large bowl. Add fresh blueberries and toss to coat. Set remaining flour mixture and blueberries aside.

Stir whole milk, vanilla extract, and grated lemon peel in small bowl. Using electric mixer, beat butter in another large bowl until light and creamy.

Gradually add sugar, beating until mixture is light and fluffy. Beat in eggs 1 at a time. Beat in flour mixture alternately with milk mixture in 3 additions each, just until blended. Fold in blueberries. Divide batter equally among pans.

Bake cakes until tester inserted into center comes out clean, about 25 minutes.

Cool cakes in pans on racks 10 minutes. Run knife around pan sides to loosen. Turn cakes out onto racks to cool completely. Peel off parchment paper.

Transfer one cake layer to platter. Spread 3/4

cup frosting over cake layer. Top with another cake layer; spread with 3/4 cup frosting. Top with third cake layer. Spread remaining frosting over top and sides of cake.

Cake can be prepared up to one day ahead of time. Cover with cake dome and refrigerate. Let stand 30 minutes at room temperature before continuing.

Garnish cake with lemon peel strips, if desired, and serve.