

SIMPLY  
**THE ZEST**  
a lemon-inspired holiday cookbook



2023 | by JB Ashtin





**It's just like mama always says, "When life gives you lemons, create an elaborately thematic, sweetly sour collection of recipes and share the mouth-watering joy with all your most favorite people." Made with love, laughter, sunshine, puns (as is tradition!), and all things lemon-y and wonderful.**



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# SIDES





# When I whip, you dip, we dip

## WHIPPED LEMON RICOTTA DIP



**prep**

5  
MINUTES



**cook**

5  
MINUTES



**total**

10  
MINUTES



**feeds**

8  
PEOPLE

### ingredients:

- 1 lemon
- 3 tsp olive oil
- 2 tbsp honey
- 1 cup whole milk ricotta
- ¼ tsp salt
- Handful basil leaves, thinly sliced in strips

### directions:

1. Wash and dry lemon and basil.
2. Zest the lemon peel and set aside.
3. In a small bowl, add the olive oil, honey, 1 tbsp lemon juice. Stir to combine.
4. In a mixing bowl, add ricotta and salt. Mix until combined
5. Add ricotta to a shallow bowl or plate and spread evenly
6. Top whipped ricotta with lemon zest, and lemon/honey mixture to taste.
7. Top with chopped basil leaves.



# Garlic, lemon-y gourdness

## LEMON GARLIC BUTTER SPAGHETTI SQUASH



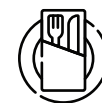
**prep**  
5  
MINUTES



**cook**  
60  
MINUTES



**total**  
65  
MINUTES



**feeds**  
2  
PEOPLE



### ingredients:

- 1 small spaghetti squash
- 2 tbsp melted butter
- Juice from 1 lemon
- ¼ cup vegetable or chicken stock
- ¼ cup shredded Parmesan cheese
- Salt and pepper to taste

### directions:

1. Preheat your oven to 375°F. Pierce the spaghetti squash a few times with a sharp knife. Bake spaghetti squash for 60 minutes, or until a knife pierces easily through the skin with little resistance. Allow the squash to cool down for 10 minutes.
2. Cut squash in half lengthwise. Use a fork to remove and discard the seeds. Continue scraping using the fork to get long strands.
3. Heat a large saute pan with the butter and the garlic over medium-low heat. When garlic becomes fragrant, add Italian seasoning, lemon juice, vegetable stock, and salt. Simmer for 2 minutes to reduce a bit.
4. Add spaghetti squash strands and toss well. Sprinkle in the Parmesan cheese, and parsley. Adjust seasoning if necessary. The spaghetti squash should have a slight “al dente” crunch. If you like it softer, cover the pan and cook for 2 minutes more. Serve immediately. Enjoy!

# Made with clove

## CRISPY CHICKPEAS WITH LEMON GARLIC YOGURT



**prep**

5

MINUTES



**cook**

5

MINUTES



**total**

10

MINUTES



**feeds**

8

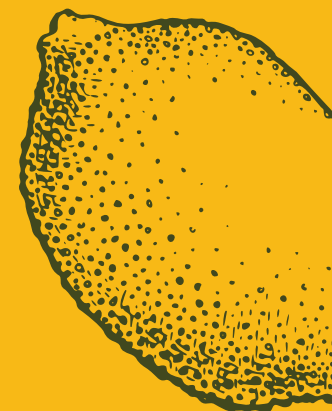
PEOPLE

### ingredients:

- One 15-oz can chickpeas (drained and rinsed)
- 2 garlic cloves, minced
- 1 cup plain yogurt
- 2 small zucchini or summer squash, thinly sliced
- Handful herbs (mint, oregano, basil, parsley, etc), chopped
- 4 tbs olive oil
- Salt to taste
- Red pepper flakes to taste
- 1 lemon

### directions:

1. Mix garlic, yogurt, and a couple of pinches of salt on a plate until mixed; spread to cover the bottom of the plate.
2. Fry chickpeas in the olive oil until golden and crispy (about 10 minutes).
3. Remove chickpeas with a slotted spoon to drain on a paper towel and season with lemon zest, salt, and red pepper flakes.
4. Add zucchini to the pan and cook until tender and browned in spots; season with salt and red pepper flakes.
5. Layer zucchini over plate of yogurt and squeeze the juice from the lemon over the zucchini
6. Sprinkle chickpeas on top of zucchini.
7. Drizzle with olive oil and scatter fresh herbs on top and serve immediately.





# The perfect dish, orzo we've heard...

## LEMON ORZO WITH ASPARAGUS



**prep**  
10  
MINUTES



**cook**  
20  
MINUTES



**total**  
30  
MINUTES



**feeds**  
6  
PEOPLE

### ingredients:

For the dressing:

- 1 lemon (zested)
- 2 tbsp lemon juice
- 3 cloves garlic (minced)
- salt and pepper to taste
- ¼ cup olive oil

For the orzo:

- 1 lb asparagus
- 2 cups chicken broth
- 2 cups water
- 1 tsp salt
- ¼ tsp turmeric
- 1½ cup dry orzo pasta
- ¼ cup fresh Parsley (chopped)

### directions:

For the dressing:

1. Place the lemon zest, juice, garlic, salt, and pepper in a deep medium bowl.
2. Add oil and whisk until it emulsifies a bit. Set aside.

For the orzo:

1. Snap the end pieces off the asparagus and lay the asparagus stalks in a baking dish, 9x13-inch. Pour boiling water over the asparagus (just enough to cover it), cover dish with plastic wrap and let sit until the water is warm to the touch. Drain water and cut the asparagus stalks into 2-inch pieces.
2. Place the chicken broth and water in a large pot and bring to a boil. Add the salt and turmeric and bring back to a boil. Add the orzo and cook until tender, about 10 minutes.
3. Drain orzo, but do not rinse it. Place the hot orzo in a large bowl, add the asparagus and parsley. Whisk the dressing if needed and pour it over the salad. Mix well.
4. Top with butter if preferred





# ENTREES





# Miso hungry

## MISO GARLIC PRAWN LINGUINE & LEMON PANGRATTATO



**prep**  
10  
MINUTES



**cook**  
20  
MINUTES



**total**  
30  
MINUTES



**feeds**  
4  
PEOPLE

### ingredients:

- 1 lb spaghetti
- 2 tbsp extra virgin olive oil
- 3 oz unsalted butter
- 1 lb 5 oz peeled and deveined prawns (shrimp)
- 4 garlic cloves, finely chopped
- 1 tsp shiro miso paste
- ½ cup white wine
- juice of half a lemon
- finely grated Parmesan, to serve

### Lemon panko pangrattato:

- 2 tbsp olive oil
- ½ cup panko breadcrumbs
- 1 tsp sea salt
- 3 tbsp finely chopped parsley
- 3 tbsp finely chopped cilantro
- Zest of 1 lemon



### directions:

1. Combine the parsley and coriander in a small bowl and set aside.
2. To make the lemon panko pangrattato, heat the olive oil in a frying pan over high heat. Add the panko breadcrumbs and salt, and toss for 2–3 minutes or until golden. Stir through 2 tbsp each of the parsley and coriander (reserve the rest for later), plus the lemon zest.
3. Bring a large pot of heavily salted water to the boil. While it's coming to a boil, heat a large frying pan over a medium-high heat.
4. Once the water is boiling, add the linguine. As the pasta cooks, place the oil and butter in the preheated pan. Before all the butter has melted, add the garlic and cook for half a minute until fragrant – allow to soften rather than brown.
5. Now add the miso paste and use a whisk to stir it into the butter and oil until it's well incorporated. Next, add the prawns and toss in the mixture for a minute. Add the wine and lemon juice and keep tossing the prawns in the mixture for another minute or until everything is well combined and looks creamy. Turn the heat off and wait for the pasta.
6. Once the pasta is just al dente, scoop out a cup of pasta cooking liquid and set aside. Transfer the linguine into the prawn and sauce mixture using tongs and turn the heat up to high.
7. Mix and toss the pasta in the sauce. Then add ½ cup of the pasta cooking liquid and continue tossing and mixing for 3–4 minutes or until the sauce has thickened and is creamy and glossy. Toss through the remaining coriander and parsley. Remove from heat and divide among serving bowls. Sprinkle with Parmesan and the lemon panko pangrattato and serve immediately.





# Piccata have it

## CHICKEN LEMON PICCATA



**prep**  
20  
MINUTES



**cook**  
30  
MINUTES



**total**  
50  
MINUTES



**feeds**  
4  
PEOPLE

### ingredients:

- 4 lbs chicken breast,
- Flour to dust chicken breast
- 4 tbsp olive oil
- ½ cup fresh lemon juice
- 2 tbsp capers
- Two 15-oz cans chicken broth
- ½ cup heavy whipping cream
- 3 tbsp butter
- 1 lemon, finely sliced
- Parsley for garnish

### directions:

1. Clean chicken breast and cut to desired size.
2. Dust chicken in flour and shake off excess flour.
3. Heat olive oil in pan and cook/sear chicken until cooked.
4. Set chicken aside and allow to cool.
5. Add chicken broth to same pan. Bring to a boil. Slowly add in heavy whipping cream. Add in lemon juice and capers (caper juice is ok to add). Add in butter. Allow sauce to thicken.
6. Add chicken back to sauce and allow to cook a little longer.
7. Remove chicken and sauce to serving dish. Serve with pasta or mashed potatoes.
8. Garnish with thinly sliced lemons and parsley.





# Lemon soup for a grainy day

## LEMON RICE SOUP



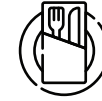
**prep**  
10  
MINUTES



**cook**  
55  
MINUTES



**total**  
65  
MINUTES



**feeds**  
4-6  
PEOPLE

### ingredients:

- 4 boneless and skinless chicken thighs
- 1 cup chopped carrots
- 1 cup chopped celery (save the leaves)
- 1/4 cup chopped onion
- 2 cloves garlic, minced
- 1 tbsp Greek seasoning
- 6 cups chicken broth
- 1 cup jasmine rice
- 1 egg
- 5 lemons
- 1 tbsp olive oil
- Salt and pepper to taste

### directions:

1. Heat oil in large pot. Add vegetables and sauté for 8 minutes.
2. Chop chicken thighs into 1/2-inch pieces.
3. Add celery leaves, Greek seasoning, chicken thighs, juice of 5 lemons, chicken broth, rice, and salt and pepper.
4. Cook until boiling, then reduce heat and cover and simmer for 30 minutes.
5. Once chicken is fully cooked and rice is tender, turn off heat.
6. Pour about 1 cup of the broth into a bowl. Once slightly cooled, add 1 egg and whisk together. Add to the soup pot and stir then serve immediately.



# Lemonsnickety chickety

## GARLIC-LEMON CHICKEN AND POTATOES



**prep**

10  
MINUTES



**cook**

1 HOUR  
15 MINUTES



**total**

1 HOUR  
25 MINUTES



**feeds**

6-8  
PEOPLE

### ingredients:

- 1 whole chicken
- 2 lemons
- 11 garlic cloves, minced
- 2 Tbs dried Greek oregano
- 1 cup olive oil
- 6 medium Yukon gold potatoes
- Kosher salt and pepper

### directions:

1. Preheat oven to 350°F.
2. Trim the tips of the chicken wings and any extra fat. Split the chicken in half with a sharp knife, and place both halves, bones down, on a sheet pan.
3. Squeeze all of the juice of one lemon on the chicken. Rub the halves on both sides of the chicken. Pour  $\frac{1}{4}$  cup of olive oil.
4. Generously season the chicken with salt and pepper and half of the oregano. Add about 5 cloves of the garlic to the chicken and peel the potatoes and cut them into quarters. Place in a bowl.
5. Add the remaining olive oil, oregano, lemon juice, and garlic. Season with salt and pepper and toss the potatoes with everything until well coated.
6. Pour the potatoes out onto the sheet pan with the chicken and all the sauce.
7. Roast the chicken for about an hour and fifteen minutes or until the chicken and potatoes are golden and crispy.
8. Serve the chicken and potatoes with the extra sauce poured over. Add fresh lemon wedges.





# The zest is yet to come

## LEMON ORZO CHICKPEA SALAD



**prep**  
10  
MINUTES



**cook**  
8  
MINUTES



**total**  
18  
MINUTES



**feeds**  
4-6  
PEOPLE

### ingredients:

For the orzo salad:

- 1 1/2 cups dry orzo
- 1/2 medium cucumber, deseeded and cubed
- 1/4 medium red onion, finely diced
- 1 cup cherry tomatoes, halved
- 1/4 cup sliced almonds
- 2 tbsp nutritional yeast
- 1 can chickpeas, rinsed and drained
- Handful chopped parsley, minced
- Zest of 1 lemon (optional)
- 1 tsp red pepper flakes (optional)

For the lemon garlic dressing:

- 1/4 cup extra virgin olive oil
- 1 tbsp white balsamic vinegar
- Juice of 1 lemon
- 1-2 cloves garlic, crushed
- 1 tbsp agave syrup
- 1/4 tsp dry basil
- 1/4 tsp dry oregano
- Salt and pepper to taste

### directions:

1. Cook orzo according to package instructions. Drain the orzo, but do not rinse it. Set aside and prep the remaining ingredients.
2. Prepare lemon garlic dressing. To a small bowl or jar combine olive oil, white balsamic vinegar, lemon juice, garlic, agave, basil, and oregano. Adjust with salt and pepper to taste.
3. To a large bowl add in orzo, then add in cucumber, onion, tomatoes, almonds, nutritional yeast, chickpeas, parsley, lemon zest, red pepper flakes. Pour over dressing.
4. Toss the salad together to coat and mix ingredients well. Adjust salt and pepper to taste and serve. To really allow the flavors to meld, chill for at least 1 hour in the fridge before serving.



# The John Lemmon and Gnocchi Ono

## LEMON CHICKEN GNOCCHI



**prep**  
10  
MINUTES



**cook**  
20  
MINUTES



**total**  
30  
MINUTES



**feeds**  
4  
PEOPLE

### ingredients:

- 2 large chicken breasts
- 1/2 teaspoon garlic powder
- 1 teaspoon lemon pepper
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 cloves garlic minced
- 1/2 cup chicken broth
- 1 tablespoon lemon juice
- 1 cup heavy whipping cream
- 1 pound uncooked potato gnocchi
- 1/2 cup freshly grated Parmesan cheese
- 2 cups (packed) fresh baby spinach
- Salt and pepper to taste

### directions:

1. Cut the chicken in half lengthwise to yield 4 thinner cutlets. Season each side with the garlic powder and lemon pepper. If the lemon pepper seasoning doesn't contain salt, be sure to salt the chicken as well.
2. Add the oil and butter to a skillet over medium-high heat and let the pan heat up for a few minutes. Sear the chicken for about 5-6 minutes/side or until the chicken is golden brown and cooked through. Transfer the chicken to a plate (tent with foil to keep warm).
3. Reduce the heat to medium and add the garlic to the skillet and cook for about 30 seconds.
4. Stir in the chicken broth and lemon juice and scrape up any brown bits from the bottom of the pan.
5. Add in the cream and gnocchi. Stir well and ensure the gnocchi is submerged in the liquid. Let the mixture bubble gently, uncovered, for 5-7 minutes, stirring occasionally, or until the gnocchi is cooked and the sauce has thickened. The sauce will thicken, so add more broth when necessary.
6. Take the pan off the heat and add in the Parmesan cheese and spinach. Toss until the spinach has started to wilt and it's nicely mixed. Add the chicken back into the skillet (along with any juices from the plate) and spoon some sauce over top. Season with salt and pepper as needed and serve immediately.





# Lemon (GF)lapjacks

GLUTEN-FREE LEMON PANCAKES



**prep**  
5  
MINUTES



**cook**  
5-7  
MINUTES



**total**  
10-12  
MINUTES



**feeds**  
1  
PERSON



## ingredients:

- 2 egg whites
- 1/4 cup milk of choice
- 1/2 tsp cinnamon
- 1/2 tsp vanilla
- 1/2 banana
- 1 tsp baking powder
- 1 whole egg
- 1 lemon zested

## directions:

1. Mix all ingredients in a blender.
2. Ladle batter on a preheated frying pan.
3. Cook until golden brown.
4. Serve warm and top with syrup.





# Get a clue! The impasta was ricotta

## RICOTTA PASTA WITH ASPARAGUS AND MUSHROOMS



**prep**

**10**  
MINUTES



**cook**

**15**  
MINUTES



**total**

**25**  
MINUTES



**feeds**

**4**  
PEOPLE

### ingredients:

- 24 oz extra wide egg noodles
- 16 oz baby bella mushrooms, cleaned and sliced
- 1 bunch of asparagus, rinsed and spears cut in half
- 1 cup whole milk ricotta
- ½ cup freshly grated Parmesan
- 4 cloves garlic minced
- 2 tbsp Olive Oil
- 1 tsp kosher salt
- ¼ tsp crushed red pepper flakes
- ½ of a lemon
- A few swirls of freshly cracked pepper

### directions:

1. Bring a large pot of water to a boil. While waiting for the water to boil, heat a large sauté pan over medium heat.
2. Add the olive oil, red pepper flakes, and mushrooms and cook for 5 minutes, stirring well.
3. Add the asparagus to the pan with the mushrooms and cook for another 5 minutes or so until the asparagus just starts to soften.
4. After 10 minutes, reduce heat to low, adding in the garlic and salt. Mix well. Let the vegetables lightly cook over low heat.
5. Add pasta to the boiling water along with a good pinch of salt. Cook until al dente according to the pasta instructions. When cooked, drain the pasta making sure to reserve 1 cup of the pasta water.
6. Add the ricotta and Parmesan to the cooked pasta along with half of the pasta water. Mix well. If the pasta looks dry, add more pasta water.
7. Pour the sautéed asparagus and mushrooms over the pasta and gently toss together.
8. Check if the sauce needs any more pasta water for creaminess.
9. Squeeze the fresh lemon over top and add fresh black pepper. Toss and serve immediately.



# DESSERTS





# Ain't muffin sour about it

## LEMON BLUEBERRY MUFFINS



**prep**  
10  
MINUTES



**bake**  
25  
MINUTES



**total**  
35  
MINUTES



**makes**  
10-12  
MUFFINS

### ingredients:

- ½ cup frozen blueberries
- 8 tbsp unsalted butter
- ½ cup granulated sugar
- 1 egg
- 1 lemon (zest and juice)
- 1 cup all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt
- ½ cup plain Greek yogurt
- ½ tsp vanilla

### directions:

1. Preheat oven to 375°F and line or grease a muffin tin to prepare.
2. In a medium bowl, cream butter and granulated sugar together until smooth and fluffy.
3. Add egg and continue to mix until combined and pale in color.
4. Add the zest and juice of 1 lemon and mix to combine.
5. In a separate bowl, combine the dry ingredients: flour, baking powder, baking soda, and kosher salt.
6. Add half of the dry ingredients to the original mixture and stir to combine.
7. Add the yogurt and vanilla to the mixture and stir to combine.
8. Add the remaining dry ingredients and stir to combine.
9. Finally, fold in the frozen blueberries, being careful not to overmix the batter
10. Portion the batter into the muffin tin, filling the muffin cups about  $\frac{3}{4}$  full and bake for 25 minutes, or until fragrant and brown on top.
11. Remove muffins from tin and allow to cool fully before enjoying.



If you would prefer lemon blueberry bread, place your batter in a 9x5-inch loaf pan and bake at 350°F for 55 to 65 minutes. Whisk the ingredients below and pour over warm bread for a lemony glaze.

- 2 tbsp butter, melted
- ½ cup powdered sugar
- 2 tbsp fresh lemon juice
- ½ tsp vanilla extract



# A lemon crinkle in time

## LEMON CRINKLE COOKIES



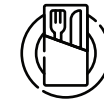
**prep**  
15  
MINUTES



**bake**  
10  
MINUTES



**total**  
25  
MINUTES



**makes**  
24  
COOKIES

### ingredients:

- 2 cups all-purpose flour
  - 1 tsp baking soda
  - ¼ tsp salt
  - ½ cup butter softened
  - 1 cup sugar
  - 1 large egg
  - 2 tbsp fresh lemon juice
  - 1 tsp lemon zest
  - ½ tsp vanilla extract
  - 5–8 drops yellow food coloring (optional)
- For rolling:
- ¼ cup sugar
  - ¾ cup powdered sugar

### directions:

1. Preheat oven to 350°F and line 2 baking sheets with parchment paper.
2. In a large bowl, mix together the flour, salt, and baking soda. Set aside.
3. In a stand mixer bowl, beat the butter and sugar until fluffy. Add the egg, lemon juice, lemon zest, vanilla extract, and food coloring (if using) and mix to combine.
4. Slowly add the dry ingredients to the stand mixer and mix until they are incorporated. Cover bowl with plastic food wrap and place in the fridge to set for 2 hours (the dough will be too sticky to handle without chilling it).
5. Scoop out dough and roll the dough into a ball, rolling the dough balls in regular sugar first and then in the powdered sugar, being sure to coat them generously. Place the dough balls on the baking sheets, 2 inches apart.
6. Bake the cookies for 10–12 minutes. Remove them from the oven and allow the cookies to cool on a baking sheet for 5 minutes and then transfer to a cooling rack to cool completely.

RECIPE SUBMITTED BY JESS M | ADAPTED FROM: [HTTPS://HERBSANDFLOUR.COM/LEMON-CRINKLE-COOKIES/](https://HERBSANDFLOUR.COM/LEMON-CRINKLE-COOKIES/)





# Life gives you warm lemon pudding cakes

## WARM LEMON PUDDING CAKES



**prep**  
20  
MINUTES



**bake**  
45  
MINUTES



**total**  
65  
MINUTES



**makes**  
6  
RAMEKINS

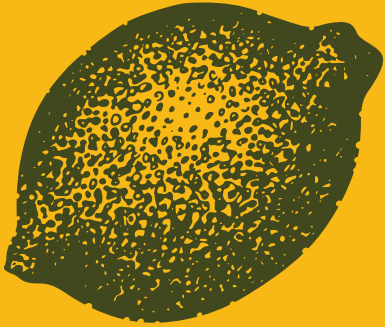
### ingredients:

- 3 large eggs, separated
- 1 cup milk
- 2 tsp zest from 2 lemons
- 6 tbsp fresh lemon juice
- 2 tbsp unsalted butter, melted
- ¼ tsp salt
- 6 tbsp all-purpose flour
- 1 cup sugar
- Fresh berries and powdered sugar for serving

### directions:

1. Preheat oven to 350°F and set a rack in the middle position. Spray six (6-oz) ramekins with nonstick cooking spray.
2. In a large bowl, whisk together the egg yolks, milk, lemon zest, lemon juice, butter, and salt. Add the flour and sugar and whisk until smooth.
3. In the bowl of an electric mixer, beat the egg whites until soft peaks form. Spoon about ¼ of the egg whites into the lemon mixture and whisk until smooth. Add the remaining egg whites and gently fold into the lemon mixture until smooth. The batter will be light, foamy, and liquidy.
4. Place the prepared ramekins into a 9x13-inch baking dish. Ladle the batter evenly into the ramekins. Using a teapot or pitcher, pour room-temperature water into the pan to reach halfway up the sides of the ramekins. Carefully place the baking pan in the oven and bake for 45 to 50 minutes, or until the cakes are puffy and lightly golden on top. Carefully remove the ramekins from the baking dish and let cool on a rack for about 20 minutes before serving. Dust with powdered sugar and serve with berries, if desired.





# Your (GF)s favorite lemon bar

## GLUTEN FREE LEMON BARS



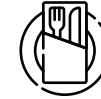
**prep**  
30  
MINUTES



**bake**  
50  
MINUTES



**total**  
80  
MINUTES



**makes**  
9  
BARS



### ingredients:

For the crust:

- 1½ cups gluten-free flour
- ½ cup granulated sugar
- ½ cup salted butter
- 1 stick cold and cut into pieces
- 2 tbsp water

For the filling:

- 1½ cups granulated sugar
- ½ cup lemon juice
- 2 tbsp lemon zest
- 4 large eggs lightly beaten
- ¼ cup gluten-free flour
- Powdered sugar for dusting

### directions:

For the crust:

1. Preheat oven to 350°F. Spray a 9x9 inch baking pan with nonstick spray and set aside. To make pulling the bars out of the pan easier, line with foil.
2. In a medium bowl, combine the flour and sugar. Use a fork or knives to stir in the butter until a crumbly mixture results. Add the water a bit at a time. Take mixture and press evenly into the bottom of the pan.
3. Bake for approximately 25 minutes until slightly golden and set.

For the filling:

1. In a large bowl, stir together all of the filling ingredients until smooth.
2. Pour mixture over the still-hot crust.
3. Bake 22–26 minutes, or until set in the middle. Let cool on the counter for a minimum of 2 hours. Cut into squares and sprinkle with powdered sugar.





# DRINKS





# Get this tart-y started

## BLACKBERRY LEMON SMASH



**prep**  
5  
MINUTES



**shake**  
5  
MINUTES



**total**  
10  
MINUTES



**makes**  
1  
DRINK



### ingredients:

- 3 basil leaves
- ½ cup blackberries,
- ½ oz simple syrup
- 1 oz fresh lemon juice
- 2 oz bourbon
- Soda water to taste
- 2 ice cubes

### directions:

1. Muddle basil leaves, blackberries, simple syrup and lemon juice.
2. Fill halfway with ice. Add bourbon and stir.
3. Fill the glass the rest of the way with ice and top with soda water. Stir once more before serving.

# Smoke on the watermelon

## SMOKY WATERMELON LEMON MARGARTIA



**prep**

**10**  
MINUTES



**shake**

**2**  
MINUTES



**total**

**12**  
MINUTES



**makes**

**1**  
DRINK

### ingredients:

- 2–3 cups cubed watermelon
  - 2 oz mezcal or silver tequila
  - ½ oz Cointreau\*
  - Juice of ½ lemon
  - 4 fresh basil or mint leaves, torn
  - 1–2 jalapeno slices
  - ½ cup sparkling water
- For chili lime salt:
- ¼ cup flaky sea salt
  - 1 tsp chipotle chili
  - 1 pinch granulated sugar
  - Zest of 1 Lemon

### directions:

1. To make the watermelon juice, blend 2 cups cubed watermelon in a blender. Strain through a fine-mesh sieve into a pitcher. Store in the fridge for up to 5 days.
2. To make the chili salt. Combine all the ingredients on a shallow plate. Rim your glass in salt.
3. In a cocktail shaker or glass jar, add ¼ cup watermelon juice, mezcal, Cointreau, lemon juice, mint/basil, and jalapeño slices. Fill with ice and shake until combined, about 1 minute. The longer you shake, the spicier it will be.
4. Strain into your prepared glass. Top with sparkling water, if desired. Garnish as desired with a watermelon or lemon wedge and fresh herbs.

\*Orange liquor: If you don't have orange liquor at home, you can either omit or use 2 teaspoons orange zest or a splash of orange juice.







# Squeeze the day

## HOMEMADE LIMONCELLO



**prep**  
20  
MINUTES



**shake**  
10  
MINUTES



**total**  
30  
MINUTES



**makes**  
36  
OUNCES



### directions:

1. When peeling and zesting lemons, don't leave any of the white pith. To remove only the yellow skin, use a microplane zester to zest the lemon skin or a vegetable peeler to remove only the yellow part.
2. Combine the lemon peels and high-proof liquor into a glass jar. Seal it and store it out of direct sunlight.
3. Swirl the mixture gently every few days for 2 weeks until the lemon flavor is to taste. The length of time needed to make the limoncello can vary depending on the oil content of the lemons, as well as the proof of the liquor.
4. When ready, layer cheesecloth over a fine mesh strainer (or use a strainer bag) and pour the liquid with the lemon zest/peels over the top. Press down on the solids a little, then discard them and set liquid aside.
5. To make simple syrup, combine the sugar and water in a small pot over medium heat. Stir until the sugar has dissolved. Let the simple syrup cool to room temperature, and then mix into the strained liquid.
6. Using a funnel, pour the limoncello into swing top bottles. Seal and transfer to the freezer.
7. To enjoy, pour about 1 1/2 to 2 ounces straight from the freezer into a chilled glass.

### ingredients:

- 2 pounds organic lemons scrubbed
- 1 (750 ml) bottle high-proof vodka
- 1 cup sugar
- 1 cup water





2023

WISHING YOU AND YOURS SIMPLY  
THE ZEST THIS HOLIDAY SEASON!