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Citrus Salad with Candied Ginger

Recipe Adapted from Epicurious.com

Ingredients

1 pink or red grapefruits

3 navel oranges

2 tangelos

1/8 cup(s) sugar

1 tablespoon(s) crystallized ginger, minced

1/3 cup(s) salted roasted almonds, such as marcona chopped

Preparation

Finely grate 1 teaspoon each of grapefruit zest, orange zest and tangelo zest into a large bowl and add the sugar.

Using a sharp knife, peel the citrus, removing all of the bitter white pith. Working over another bowl, cut the grapefruits, tangelos, and oranges in between the membranes and release the sections into the bowl. Squeeze the juice from the membranes over the fruit. Add the zest, sugar, and ginger and stir. Sprinkle with the almonds just before serving.

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Grilled Tangerine & Chipotle Chicken Breast

Adapted from Epicurious.com

Ingredients

Glaze

2 cups fresh tangerine juice
5 tablespoons honey
1/4 cup soy sauce
2 tbsp. finely grated tangerine peel
2 tsp. minced canned chipotle chilies in adobo sauce

Chicken

1 cup fresh tangerine juice or orange juice
1/3 cup chopped fresh parsley
1/3 cup chopped fresh cilantro
3 tbsp chopped fresh thyme
3 tablespoons minced peeled fresh ginger
3 tablespoons unseasoned rice vinegar
2 tablespoons olive oil
2 tablespoons finely grated tangerine peel 1 teaspoon coarse kosher salt
1 3-pound chicken, quartered, backbone removed
Nonstick vegetable oil spray

Preparation

For glaze:

Boil juice, honey, and soy sauce in heavy medium saucepan until reduced to 2/3 cup, about 20 minutes. Mix in grated peel and chipotle chiles.

For chicken:

Whisk first 9 ingredients in 13x9x2-inch glass baking dish to blend. Add chicken; turn to coat with marinade. Cover; chill at least 2 hours and up to 1 day, turning occasionally. Prepare barbecue (medium-low heat). Remove chicken from marinade; discard marinade. Sprinkle chicken lightly with salt. Grill chicken until cooked through, about 20 minutes. Brush chicken all over with glaze; grill 2 minutes longer on each side. Transfer chicken to platter.

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Salty Labrador Cocktail

Adapted from Epicurious.com

Ingredients

4 ounces grapefruit juice

Cut tangerine & reserve juice

2 ounces vodka

Salt

2 or 3 ice cubes

Preparation

Rub the rim of an Old-fashioned glass or an 8-ounce wineglass with tangerine, then spin in salt. Add the ice cubes, vodka and tangerine & grapefruit juices and stir gently to mix.

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Mixed Citrus Marmalade

Recipe Adapted from Epicurious.com

Ingredients

15 medium kumquats

2 cups sugar

1/2 vanilla bean, split lengthwise

30 very thin Meyer lemon slices or regular lemon slices (about 1/16 inch thick; from about 2 to 3 medium)

2 tablespoons fresh Meyer lemon juice or regular fresh lemon juice

6 blood oranges

Preparation

Cut ends off kumquats, then cut into 1/4-inch-thick rounds, removing seeds. Place kumquat slices in medium saucepan; pour enough cold water over to cover by 2 inches. Bring to boil over medium-high heat. Immediately remove from heat; strain. Return kumquat slices to pan; repeat blanching 2 more times. Transfer kumquat slices to medium bowl. Combine 2 cups sugar and 1 cup water in same saucepan. Scrape in seeds from vanilla bean; add bean. Stir over medium heat until sugar dissolves, then bring to boil, brushing down pan sides with wet pastry brush. Add kumquat slices; press gently to submerge. Reduce heat so that mixture barely simmers. Cover surface with parchment round. Cook without stirring until kumquats are translucent, 15 to 18 minutes. Remove from heat; let stand 15 minutes. Using slotted spoon, transfer kumquat slices to medium bowl. Add lemon slices and lemon juice to syrup in pan, pressing to submerge. Bring to boil. Reduce heat so that syrup barely simmers. Cover surface with parchment round. Cook without stirring until lemon slices are translucent, occasionally pressing on parchment to submerge slices, 40 to 45 minutes. Remove from heat; let stand 15 minutes. Transfer lemon slices to cutting board; cut each into quarters. Add lemon quarters and syrup to bowl with kumquat slices.

DO AHEAD: *Can be made 2 days ahead. Cover; chill.*

Cut off peel and white pith from blood oranges. Working over bowl to catch juices and using small knife, cut between membranes to release segments. DO AHEAD: *Can be made 1 day ahead. Cover and chill.*

Drain syrup from kumquat-lemon mixture, reserving syrup. Drain orange segments. Combine fruit in medium bowl, adding some syrup if mixture is dry.

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Grapefruit with Chile and Rosemary

Ingredients:

1 red or pink grapefruit
2 teaspoons raw sugar
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon chopped fresh rosemary

Preparation:

Cut grapefruit in half; using a small knife, cut along membranes to release segments. Dividing evenly, sprinkle grapefruit halves with sugar, red pepper flakes, and rosemary. Easy peasy.

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Broiled Grapefruit

Recipe Adapted from Epicurious.com

Ingredients

4 grapefruit

1 tbsp cinnamon

1 tbsp sugar

1 1/2 tbsp butter

Preparation

Preheat your oven's broiler.

Cut the grapefruits in half, and use a small serrated knife to cut out the sections in the halves. Spoon the sections and juice into a bowl, then scrape out all of the remaining thick skins and pulp. Spoon the sections from the bowl back into the halves. This is best done one half at a time.

Sprinkle sugar and cinnamon over the top of each grapefruit half, adjusting as you see fit. Dot with butter. Place the halves on a cookie sheet.

Broil for 3 to 5 minutes, until the butter is melted and sugar is starting to turn brown.