



# MAIN SQUEEZE

So many citrus options; which one to choose? Pucker up and try 'em all in these bright, kicky recipes

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## JUICY FRUIT

Squeeze the juice, grate the rind, or eat the fruit—citrus is wonderfully versatile and comes in hundreds of varieties. Here are some of our favorite lesser-known types.



**CARA CARA:** This sweet navel type has bright orange skin and a pinkish-red interior with few to no seeds.



**SATSUMA (MANDARIN):** Considered the sweetest of the tangerine varieties, it's practically seedless and very easy to peel.



**BLOOD ORANGE:** Distinctive for its brilliant red to deep purple flesh, it is smaller and sweeter than a common orange, with rough, red-streaked skin.



**MEYER LEMON:** This variety is sweeter and less acidic than common lemons. The thin, fragrant skin ripens from dark yellow to orange.



**CITRON:** Also called "Buddha's hand," this unique variety is used for its fragrant rind, which is often chopped and candied.



**KAFFIR LIME:** The bumpy green fruit yields little juice, but it's the super pungent hourglass-shaped leaves that are central to many Thai dishes.



**KEY LIME:** Sometimes called Mexican limes, these small, very acidic citrus fruits turn yellow when ripe. If you can't find them or they're not in season, it's OK to substitute Persian limes.



**KUMQUAT:** It's entirely edible, with a sweet peel and a tart center—just watch for the two seeds.



### Lemon-Coconut Angel Food Cake

**PREP:** 15 minutes **COOK:** 45 minutes **BAKE:** 27 minutes **COOL:** 30 minutes

- 12 large egg whites, at room temperature
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 teaspoons fresh lemon juice
- ¾ teaspoon cream of tartar
- 1 cup sugar
- 1 cup sifted cake flour
- ½ cup sweetened flaked coconut
- 1 teaspoon lemon zest

Caramel-Orange Sauce (recipe at right)  
Candied Lemons (optional, recipe at right)

1. Preheat oven to 350°. Beat egg whites and salt at high speed with an electric mixer until foamy. Beat in vanilla and lemon juice. Add cream of tartar; beat until soft peaks form. Add sugar, a few tablespoons at a time, beating until firm peaks form. Fold in flour, ¼ cup at a time. Fold in coconut and lemon zest.
2. Spoon batter into an ungreased 10-inch tube pan, spreading evenly. Cut through batter with a knife to break air pockets. Bake 27 minutes or until cake springs back when lightly touched. Invert pan; cool completely.
3. Loosen cake from sides of pan, and invert onto a plate. Drizzle with Caramel-Orange Sauce; top with Candied Lemons, if desired. Makes 12 servings.

### Caramel-Orange Sauce

- 1 cup firmly packed light brown sugar
- 4 tablespoons butter
- ½ cup heavy whipping cream
- 2 tablespoons orange liqueur

Combine first 3 ingredients in a saucepan over medium heat. Simmer, stirring often, 10 minutes. Stir in liqueur. Makes 1¼ cups.

### Candied Lemons

**PREP:** 10 minutes  
**COOK:** 45 minutes

- 6 large organic lemons, sliced
- 3 cups sugar

1. Cook lemons in boiling water to cover 5 minutes. Drain.
2. Combine sugar and 2 cups water in a saucepan over medium heat, stirring until sugar dissolves. Stir in lemon slices. Simmer 30 minutes or until soft and translucent.
3. Remove pan from heat; cool completely. Remove lemon slices with a slotted spoon, reserving sugar syrup for another use, if desired. Drain lemons on a wire rack; let stand until dry. Makes 4 cups.

## Spicy Chicken with Orange-Chipotle Sauce

Chipotle pepper gives the sweet sauce smoky heat. The sauce goes well with side dishes such as sautéed chard or brown rice.

**PREP:** 13 minutes  
**CHILL:** 2 hours  
**COOK:** 7 minutes

- 1 cup orange juice
- 1 tablespoon Mexican seasoning or ground cumin
- 1 teaspoon minced chipotle pepper in adobo sauce
- 1½ teaspoons salt, divided
- 4 boneless or bone-in chicken breasts
- 1 cup orange marmalade
- 3 tablespoons rice wine or balsamic vinegar
- 1 to 2 teaspoons minced chipotle pepper in adobo sauce
- ½ teaspoon ground cumin
- ¼ teaspoon coarsely ground black pepper

Chopped chives or green onions

1. Combine first 3 ingredients and 1 teaspoon salt in a large zip-top plastic storage bag. Add chicken, tossing to coat. Seal and chill at least 2 hours.
2. Combine marmalade and next 3 ingredients in a saucepan over medium-high heat. Stir in black pepper and remaining ½ teaspoon salt; cook 2 minutes. Stir in chives.
3. Preheat grill to medium-high heat (350° to 400°). Remove chicken from marinade, discarding marinade. Grill chicken, covered with grill lid, 5 to 8 minutes on each side or until chicken is done. Serve with sauce. Makes 4 servings.

## Lemony Lima Dip

Try this simple make-ahead dip as a spread for veggie sandwiches in pita bread.

**PREP:** 5 minutes

- 1 (16-ounce) bag frozen baby lima beans, thawed
  - 1 garlic clove, coarsely chopped
  - 2 teaspoons lemon zest
  - ¼ cup fresh lemon juice
  - ½ cup ricotta cheese
  - 2 tablespoons olive oil
  - 1½ teaspoons salt
- Flatbread crackers  
Fresh vegetables

Combine first 7 ingredients in a food processor; puree until almost smooth. Serve with crackers and vegetables. Makes 2¼ cups.

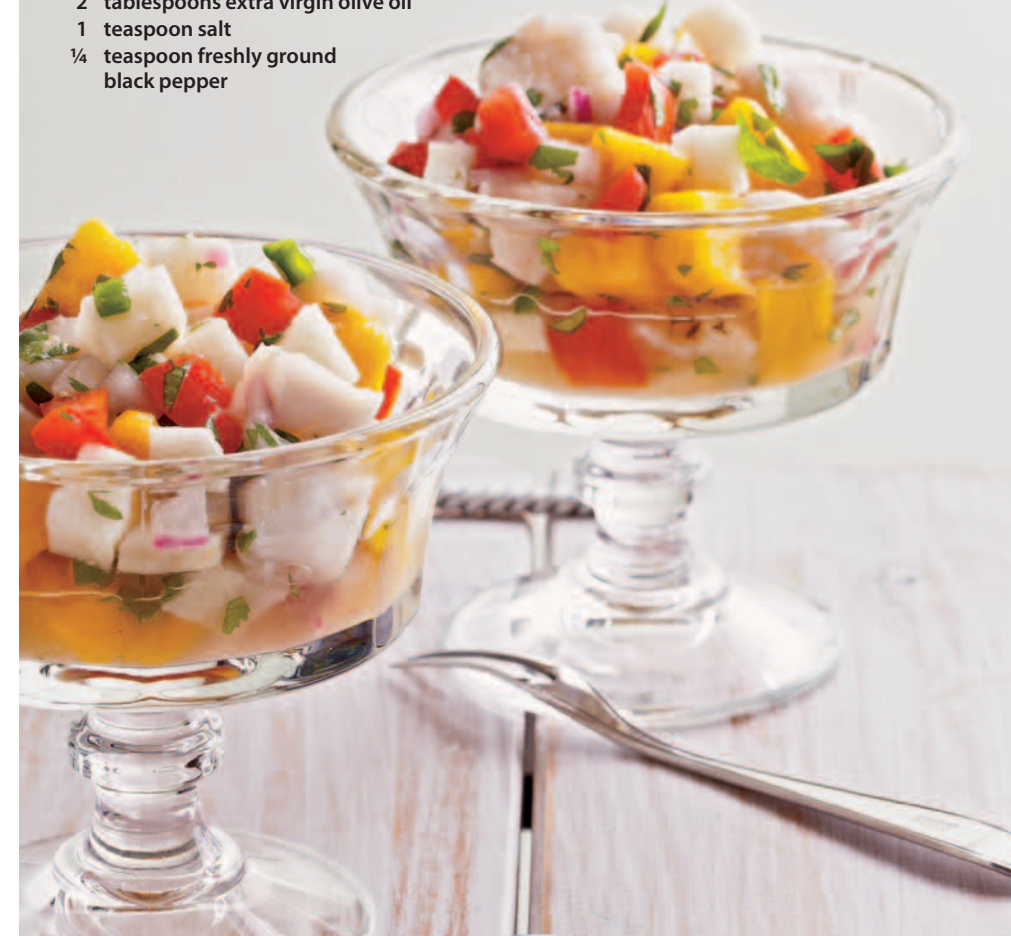


## Halibut-Mango Ceviche

**PREP:** 30 minutes **CHILL:** 3 hours

- 1 pound halibut, cut into small pieces
- ½ cup finely diced white or red onion
- ¾ cup fresh lime juice
- ½ cup fresh lemon juice
- ½ cup diced jicama (optional)
- 2 tomatoes, seeded and diced
- 1 mango, seeded and diced
- 1 jalapeño pepper or serrano pepper, seeded and minced
- ⅓ cup chopped fresh cilantro
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- ¼ teaspoon freshly ground black pepper

1. Combine first 4 ingredients in a large glass bowl, pressing fish down so that it is submerged in liquid. Cover and chill 3 to 4 hours, stirring occasionally, until fish is opaque in center. Drain.
2. Combine jicama, if desired, tomatoes, and remaining ingredients in a large bowl. Stir in halibut and onion. Serve with chips or tostadas. Makes 5 cups.







Satsuma

## Orange-Cinnamon Rolls

**PREP:** 16 minutes  
**STAND:** 10 minutes  
**RISE:** 1 hour, 30 minutes  
**BAKE:** 22 minutes

- 1 (¼-ounce) envelope active dry yeast (2¼ teaspoons)
- ½ cup warm orange juice or water (100° to 110°)
- ⅓ cup sugar
- ⅓ cup butter, softened
- 2 large eggs
- 1 teaspoon orange zest
- 1 teaspoon salt
- 3 cups bread flour

Cinnamon-Sugar Filling (recipe at right)  
Orange Icing (recipe at right)

1. Combine first 2 ingredients in a mixing bowl; let stand 5 minutes.

2. Add sugar and next 3 ingredients; beat at medium speed with an electric mixer until smooth. Add salt and 2 cups flour, beating until smooth. Add remaining 1 cup flour, stirring until a soft dough forms.

3. Place dough in a large, lightly greased bowl, turning to coat. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled in size.

4. Punch dough down; turn out onto a lightly floured surface. Roll dough into a 9- x 18-inch rectangle. Sprinkle Cinnamon-Sugar Filling over dough, leaving a ½-inch border.

5. Gently roll up dough, starting at 1 long side. Cut into 12 slices, about 1½ inches thick. Place slices in a lightly greased 9-inch round pan. Cover and let rise 20 to 30 minutes or until doubled in size. (To make ahead, cover and chill overnight. Let come to room temperature while oven preheats.)

6. Preheat oven to 350°. Uncover dough, and bake 22 minutes or until golden. Let stand 5 minutes; drizzle Orange Icing over warm rolls. Makes 1 dozen.

### Cinnamon-Sugar Filling

- ¼ cup firmly packed light brown sugar
- 1 tablespoon ground cinnamon

Combine all ingredients in a small bowl. Makes ¼ cup.

### Orange Icing

- 1 cup powdered sugar
- 2 tablespoons fresh orange juice

Combine all ingredients in a bowl, stirring until smooth. Makes ⅓ cup.

## Key Lime Pie with Raspberry Sauce

**PREP:** 17 minutes  
**COOK:** 26 minutes  
**COOL:** 1 hour  
**CHILL:** 2 hours

- 2 (14-ounce) cans sweetened condensed milk
- 2 large eggs, lightly beaten
- 2 teaspoons lime zest
- ¾ cup fresh lime juice

Almond-Graham Crust (recipe below)

- 1 cup sour cream or crème fraîche
- 2 tablespoons powdered sugar

Raspberry Sauce (recipe below)

Garnish: lime slices, lime zest

1. Preheat oven to 350°. Whisk together first 4 ingredients until well blended. Pour mixture into Almond-Graham Crust.

2. Bake 10 to 15 minutes or until pie is set and edges are golden brown. Cool completely on a wire rack about 1 hour. Chill 2 hours or until firm.

3. Combine sour cream and powdered sugar; spread mixture over top of pie. Serve with Raspberry Sauce, and garnish, if desired. Makes 8 servings.

### Almond-Graham Crust

- 1½ cups graham cracker crumbs
- ½ cup chopped sliced almonds
- ¼ cup sugar
- 5 tablespoons butter, melted

Preheat oven to 350°. Combine first 3 ingredients in a large bowl; stir in butter. Press mixture firmly into an 11-inch tart pan or 9½-inch deep pie plate. Bake 10 minutes or until lightly browned. Makes 1 piecrust.

### Raspberry Sauce

- 1 (12-ounce) bag frozen raspberries, thawed
- ½ cup sugar

Combine all ingredients in a medium saucepan over medium heat. Cook, crushing raspberries against side of pan and stirring constantly, 6 minutes or until sugar melts. Pour mixture through a wire-mesh strainer into a bowl, pressing with a spatula or the back of a spoon; discard seeds. Cover and chill until ready to serve. Makes ¾ cup. 🍷

