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## Apricot Meyer Lemon

By Susie Iventosch



Photo Susie Iventosch

### Apricot Meyer Lemon Vinaigrette

#### INGREDIENTS

1 tablespoon minced shallot  
 1 teaspoon Dijon mustard  
 1 1/2 to 2 tablespoons good quality apricot preserves

(I used just 1 tablespoon due to husband who refrains from mixing sweet and savory)

1/2 teaspoon fresh ginger  
 1/3 cup white or red wine vinegar  
 Juice of two Meyer lemons  
 Pinch of garlic powder  
 Salt and pepper to taste  
 3 to 4 tablespoons extra virgin olive oil  
 (may want to add a little more olive oil)

#### DIRECTIONS

Blend all ingredients except the olive oil in a blender or whisk well in a bowl, slowly add extra virgin

olive oil to taste. Taste the dressing, and add more sweetness, acid or oil to taste.

### Fava and Escarole Salad with Apricot Meyer Lemon Vinaigrette

#### INGREDIENTS

2 heads escarole (or about 1 handful per person), cleaned and chopped  
 1/3 finely sliced red onion  
 1/3 cup chopped and toasted hazelnuts (or walnuts)  
 1/2 cup Cara cara navel orange segments  
 1/2 cup blanched and shelled fresh or frozen fava beans  
 Salt and pepper

Apricot Meyer lemon vinaigrette (recipe nearby)

#### DIRECTIONS

Mix all the ingredients, and toss with vinaigrette to taste.

### Roasted Root Vegetables in an Apricot Meyer Lemon Glaze

#### INGREDIENTS

1 lb. parsnips  
 1/2 lb. carrots  
 1/2 lb. sweet potato, turnip, or beet root  
 1 1/2 tablespoons extra virgin olive oil  
 1 finely chopped shallot  
 1/2 teaspoon garlic powder  
 Salt and pepper  
 3 to 4 sprigs fresh thyme  
 Pinch herbes de Provence  
 Apricot Meyer lemon glaze (below)

#### DIRECTIONS

Preheat oven to 425 degrees.

Peel and chop vegetables to 1 1/2 inch pieces and toss with olive oil, salt, pepper, shallot, garlic powder, thyme, and herbs. Lay in a single layer in a baking sheet or roasting pan. Bake until fork tender and browning on the edges, about 25 minutes.

Toss in apricot glaze. Serve warm.

### Apricot Meyer Lemon Glaze

#### INGREDIENTS

1/3 cup good quality apricot preserves  
 Juice of one Meyer lemon

Gently warm apricot preserves and lemon juice for a few minutes. Set aside for vegetables.



Photo Susie Iventosch

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