



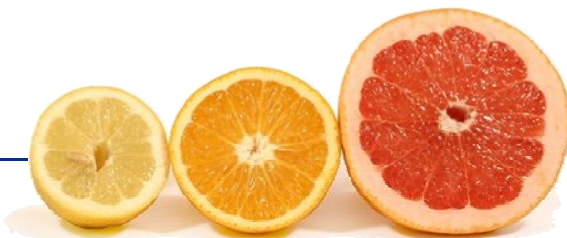
In the Kitchen

with Barb Agee

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Citrus Sensation!

When the days are the rainiest, coldest and darkest, we become obsessed with finding rays of sun. Turn no farther than your supermarket for citrus fruits to brighten your day. While these sunny colored fruits are in their prime season, incorporate them into tasty snacks and main course dishes. They are loaded with antioxidants, vitamin C and vitamin E to help fight the winter blahs and colds.



Jasmine Shortbread Cookies with Grapefruit Curd

Grapefruit Curd (*see recipe below*)

1 tablespoon jasmine tea leaves, slightly ground

2 cups all-purpose flour

¼ teaspoon salt

1 cup (2 sticks) unsalted butter, room temperature

¾ cup confectioners' sugar

1 tablespoon honey

1 teaspoon vanilla extract

Sugar for rolling cookie dough

In a bowl whisk flour, salt and tea leaves together; set aside. With an electric mixer, cream butter, confectioners' sugar, honey and vanilla until light, 2 minutes. At low speed, gradually add flour mixture until just combined. Turn dough out on a large piece of plastic wrap and cover. Refrigerate for 30 minutes or up to overnight.

Preheat oven to 350°F. Cover baking sheets with parchment paper. Form dough into 1-inch balls; roll in sugar. Press thumb into center to create an indentation. Bake until cooked through, 10 to 12 minutes. Repress indentation while cookies are hot. Transfer to cooling rack. Fill cookies with ½ teaspoon of Grapefruit Curd (*see recipe below*). Refrigerate cookies in an airtight container in refrigerator for up to a week. *Makes about 36 to 40 cookies*

Grapefruit Curd

1 teaspoon grapefruit zest

1 large egg

2 large egg yolks

½ cup fresh grapefruit juice, strained

1 tablespoon fresh lemon juice, strained

1 teaspoon cornstarch

½ cup granulated sugar

¼ cup cold unsalted butter, cut into 4 pieces

In a bowl beat egg and yolks together just until blended. In a small saucepan whisk together grapefruit juice, lemon juice, cornstarch and sugar. Heat mixture over medium heat until warm, about 2 minutes. Slowly add beaten eggs, whisking constantly. Add butter 1 piece at a time vigorously whisking until completely melted before adding more. Continue whisking until mixture is quite thick, about 10 minutes. Transfer to a chilled bowl set over an ice bath. Continue whisking until completely cool. May store in a sealed container in refrigerator for a week.

Bow Tie Pasta and Pork Salad

2 cups cooked, pork, chicken or turkey, cut into bite-size pieces
4 small oranges, such as tangerines or tangelos, peeled and separated
 $\frac{3}{4}$ cup red onion, cut into quarters and then thinly sliced
2 cups bow tie pasta
Paprika
Baby spinach leaves

$\frac{1}{3}$ cup sliced ripe olives

Bow Tie Pasta and Pork Salad Dressing (*see recipe below*)



Cook pasta according to package directions. Drain and cool. In a large bowl, mix pasta, red onion and meat together with $\frac{1}{2}$ of the dressing. In a separate bowl, drizzle a tablespoon of dressing over orange sections and toss to mix thoroughly. Arrange spinach leaves on 4 salad plates. Divide pasta between the 4 plates. Arrange oranges on top of each pasta salad. Drizzle remainder of dressing over pasta salads. Sprinkle salads with paprika and top with olives.

Bow Tie Pasta and Pork Salad Dressing

$\frac{1}{4}$ cup mayonnaise

$\frac{1}{4}$ cup fresh orange juice

$\frac{1}{4}$ cup Orange Crème Yoplait

Mix mayonnaise, Yoplait and orange juice together. *Makes 4 main dish servings*



Tart Kumquat Relish

2 teaspoons olive oil
1 shallot, diced
1 teaspoon brown sugar

1 teaspoon Dijon mustard
1 cup kumquats, finely sliced
 $\frac{1}{4}$ cup celery, diced

Sauté shallot in olive oil for 2 minutes. Add brown sugar and mustard and sauté for 1 minute more. Remove pan from heat; add kumquats and celery. Season with salt to taste. Serve with roast chicken, pork or fish.

Kumquat Salad

5 ounces baby spinach
4 cups Romaine leaves, coarsely chopped or torn
1 cup thinly sliced dates

1 cup thinly sliced kumquats,
1 fennel bulb, cut in half and thinly sliced
Kumquat Salad Dressing (*see recipe below*)

Cut kumquat in half and remove pulpy, seeded part. In a large bowl, toss spinach, Romaine, dates, kumquats and fennel together. Pour enough dressing to lightly coat greens; toss again.

Kumquat Salad Dressing

Zest of three kumquats

$\frac{2}{3}$ cup olive oil

$\frac{1}{2}$ cup fresh juice of oranges, such as Satsumas

Salt and pepper

2 teaspoons honey

Whisk orange juice and honey together. Slowly whisk in olive oil. Season to taste with salt and pepper. Whisk in kumquat zest.

Kumquat Bonbons

12 kumquats, halved and hollowed out
3 ounce cream cheese

1 teaspoon crystallized ginger, finely chopped
Confectioners' sugar

Mix cream cheese, crystallized ginger and confectioners' sugar to taste. Spoon into kumquat halves. Top each with a sliver of kumquat peel.