

Other uses for Lemons: pies...cakes...tarts...cookies...tea bread...lemonade...pudding...custard and panna cotta...ice cream or sorbet...mixed with powdered sugar for a cookie or cake glaze...in hollandaise, béarnaise or sauce choron...lemon buerre blanc...infused in oils for a "finishing" oil...in a compound butter with tarragon (or other herb such as dill, oregano, mint and parsley) for seafood, chicken, meats or vegetables...as the single acid in a vinaigrette...greek lemon soup or sauce (Avgolemono)...veal, chicken, pork or fish piccata...preserved whole...pickled or confit...cut in half or quarters and stuffed inside the cavity of poultry or game birds before roasting...asian lemon chicken...zest and juice with asparagus with pasta (add shrimp for a complete meal)...seviche...halves or quarters threaded into seafood skewers...piled into a big bowl for decoration (add some limes for color)...rub cut side of halves onto elbows or knees before bedtime!