

GLOW IN WINTER

A bright globe of
CITRUS
in your hands
is a small gift
on short, dark
days—intoxicating,
sunlike and
always welcome.

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T

o the Northerners before us, the day a citrus fruit made its way Up North was a good day indeed. Just a simple orange had a buoying effect in an isolating winter. We know that the vibrant delicacy didn't make it to all our northern reaches; our staff photographer's father, Gerald Zawistowski, who grew up in the potato belt of Elmira, didn't see an orange until he went to Grand Rapids as a young man.

Citrus was an exotic visitor in the snow-coated Manistee County farm town of Dublin during the Great Depression, when crates of surplus Florida grapefruit came by food train, leaving a lasting impression on a young James Earl Jones, who grew up there. "We hardly ever had grapefruit in our house," Jones recalls in his autobiography. "The taste of it knocked me out, the pure, juicy luxury of grapefruit in winter. I decided to write a poem about it."

Craving that same fragrant joy? Any of these fresh, modern recipes—a sexy and bright grapefruit martini, citrus cream linguini, griddled dark chocolate sandwiches with slices of clementine—will bring a bright note to February's palest days.

THE RECIPES

LEMON PUDDING

LINGUINI WITH CITRUS CREAM

CALAMARI SALAD

*CHOCOLATE SANDWICHES WITH
CLEMENTINE ORANGES*

SCANDINAVIAN MODERN MARTINI

SCANDINAVIAN
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CHOCOLATE
SANDWICHES WITH
CLEMENTINE
ORANGES





STYLING AND PROPS: TODD ZAWISTOWSKI AND EMILY BETZ TYRA.

LEMON PUDDING

Lemon desserts: Often overlooked but always a refreshing, just-right finish. This pudding, made silky with whole milk, is tangy and comforting all at once.

- 2¼ cups whole milk
- ½ cup sugar
- ½ cup packed light brown sugar
- ¼ cup cornstarch
- 4 large egg yolks
- 2 tablespoons lightly packed lemon zest
- Pinch salt
- ½ cup fresh lemon juice
- 3 tablespoons unsalted butter, room temperature
- Whipped cream

Off heat, whisk milk, sugar, brown sugar and cornstarch in a medium saucepan until smooth. Whisk in the egg yolks, lemon zest and salt. Cook at medium heat for 9 to 12 minutes, whisking constantly until thickened and the whisk leaves a defined trail in the pudding.

Remove the pan from the heat. Add lemon juice and butter, and stir until incorporated. To remove zest, carefully pour pudding through a sieve into a large serving bowl or into four individual dishes. Let pudding cool to room temperature. Refrigerate covered loosely in plastic wrap, until set and thoroughly chilled. Serve with whipped cream. Serves 4.

CALAMARI SALAD

My chef friend Paul Gomes made this for a winter potluck. The squid was a hit, seducing all who were there with the summery flavors of parsley and basil, and radiant, paper-thin slices of lemon.

- 1½ pounds cleaned squid
- ½ cup loosely packed fresh basil, chopped
- ½ cup loosely packed fresh flat-leaf parsley leaves
- 1 small red onion, halved and thinly sliced
- 2 cloves garlic, finely minced
- Thinly sliced lemon with peel, cut in small triangles
- 2 tablespoons fresh lemon juice
- 1 tablespoon red wine vinegar
- ⅓ cup extra-virgin olive oil
- Red pepper flakes to taste
- Salt and black pepper to taste

Rinse squid under cold running water. Pat dry. If not already chopped, halve tentacles and cut bodies into ½-inch-wide rings. Blanch squid in a large pot of boiling salted water, uncovered, until just opaque, 40 to 60 seconds only. Drain in a colander and transfer immediately to a bowl of ice water to stop cooking. When squid is cool, pat dry and mix with next five ingredients in a large bowl. Whisk together lemon juice, vinegar and oil. Toss dressing with squid and season with salt and pepper. Let stand at least 15 minutes and up to eight hours to allow flavors to develop. Serves 4-6.

SCANDINAVIAN MODERN MARTINI

Funny how a shot of Nordic spirits can transport you to the land of the midnight sun. Cozy and chic, this juicy cocktail is a simple mix of Swedish-made Absolut vodka and fresh-squeezed grapefruit juice made modern with a splash of Pama pomegranate liquor. Enjoy after a sauna or in front of a flickering fire.

- 1½ ounces Absolut vodka
- Juice of one grapefruit
- Splash pomegranate liquor (we recommend Pama)

Fill a cocktail shaker with ice. Add the vodka, grapefruit juice and pomegranate liquor. Cover and shake until drink is mixed and chilled. Strain into a cocktail glass. Serves 1. ■

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LINGUINI WITH CITRUS CREAM

CHOCOLATE SANDWICH WITH CLEMENTINE ORANGES

Bittersweet chocolate griddled on sourdough is a gem among the simple pleasures in *Zingerman's Guide to Good Eating*, an artisan food bible written by Ari Weinzweig, co-owner of the famed Ann Arbor deli. We add a juicy clementine to eat between bites of sandwich. Call it a grownup after-school snack.

- 1 tablespoon butter, at room temperature
- 2 slices sourdough bread, cut ½-inch thick
- 1 ounce (2 large squares) bittersweet dark chocolate
- 1 clementine

Butter each slice of bread on one side. Sandwich the chocolate between the non-buttered sides.

Heat a small skillet over medium heat. When the skillet is hot, place the sandwich in the center. Set a bowl or plate on the sandwich to weigh it down. Cook until the bottom of the bread is lightly browned, about 3 minutes. Turn the sandwich over and brown the other side, about 3 minutes more. Serve warm with a sweet clementine. Serves 1.

FROM *ZINGERMAN'S GUIDE TO GOOD EATING* (2003 HOUGHTON MIFFLIN).

LINGUINI WITH CITRUS CREAM

This lavish pasta would make a perfect Valentine's dinner for two.

- 1 cup heavy cream
- 2 tablespoons Cognac
- Zest of 1 lemon
- Zest of 1 large navel orange
- ½ teaspoon coarse salt
- ½ pound linguini, cooked al dente
- ½ cup grated Parmesan cheese
- 2 tablespoons fresh mint (about 3 sprigs), chopped
- 2 tablespoons fresh thyme, chopped

Warm cream in a saucepan over medium-low heat. Add Cognac, lemon zest, orange zest and salt. Simmer 10 minutes. Toss hot, drained pasta with sauce, grated cheese, mint and thyme. Transfer to serving dish. Pass extra Parmesan at the table. Serves 2.

CITRUS TIP: Wash fruit well in recipes calling for peel or zest, or better yet, use organic fruit—the skin is cleaner.