



THE

LEMON TREE CAFE

**CLASSIC RECIPES
FROM OUR COUNTRY
KITCHEN**

Sam & Melina Johnson

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DRINKS

GROWN UP LEMONADE

BEST ENJOYED WITH FRIENDS

2 oz. vodka
6 oz. lemonade
1 $\frac{3}{4}$ c sugar
8 cups water
1 $\frac{1}{2}$ cups lemon juice
ice cubes
lemon slices, for garnish
fresh mint, for garnish

Start by making the lemonade.

Add sugar, 1 cup of water and bring to a boil. When sugar has dissolved, remove from heat and let come to room temperature

Add lemon juice, syrup and water. Refrigerate until you are ready to use in cocktails.

For each drink:

mix 2 oz of vodka,
2 mint leaves
6 oz lemonade
ice cubes and sliced lemons

Serve in a tall glass with a sugared rim

YIELD: 1 cocktail



SOOTHING LEMON GINGER TEA

GREAT FOR A SORE THROAT

2 inch piece of ginger,
peeled
1 1/2 cup water
2 tablespoons of lemon
juice
1 tablespoon honey
1/4 tsp cayenne pepper

In a saucepan, combine the ginger and water.
Bring to a boil. Boil 5 minutes. Remove ginger.

Pour hot ginger water into a mug with lemon juice and
honey.

Add a dash of cayenne.

You can always add 1 oz of whisky or brandy to turn it
into a grown up drink.

YIELD: 1 cup



MAINS



GRILLED TROUT WITH LEMON

THIS RECIPE JUST FEELS LIKE YOU SHOULD BE IN GREECE...

Choose fish that are about 2 lbs each, as fresh as you can get them.

This recipe is enough for two fish.

2 T. fresh parsley, minced

2 T. olive oil

2 T. fresh dill, minced

2 T. fresh tarragon

(optional), minced

2 cloves garlic, minced

grated zest of one lemon

1/2 t. kosher salt

1/2 t. freshly ground black

pepper

2/3 slices lemon per fish

1 whole lemon

Mix together parsley, dill, tarragon, garlic, zest, salt and pepper with oil. Add sliced lemon in fish. Spread inside trout.

Refrigerate a few hours, ideally overnight.

Rub each trout with olive oil. Salt and pepper.

Preheat grill, then turn to low and place trout directly onto the oiled grill. Cook until flesh flakes and skins are browned, about 6-7 minutes per side depending on the size of the trout.

While trout is cooking, slice lemon in half and grill until charred, about 5 minutes.

Squeeze charred lemon onto cooked fish.

YIELD: 4 servings



FRESH PASTA WITH LEMON

MEMORIES OF ROME ON A HOT NIGHT IN AUGUST

1 lemon
fresh tagliatelle
Kosher salt
1/2 cup heavy cream
2 T. cream cheese
4 T. pasta water
4 T. unsalted butter
finely grated Parmesan
Freshly ground black
pepper
1 T. chopped parsley

Zest lemon. Add lemon juice to zest.

Cook pasta in salted boiling water with 1 tsp olive oil, according to package directions.

Remove 1/4 cup pasta water, then drain pasta.

Return pasta to pot, then add lemon, lemon zest, cream, cream cheese, half pasta water and butter.

Turn on low heat and cook until sauce comes together. Add more pasta water as needed (sauce will thicken as it sits).

Top with grated parmesan, cracked pepper and chopped parsley.

Serve immediately.

YIELD: 4 servings