

Meyer lemon relish



A citrus condiment to brighten up those dark winter days

Makes 1 cup

INGREDIENTS

5 Meyer lemons
2 oranges
1 tsp. finely chopped shallots
1 tsp. chopped herbs (thyme, rosemary, parsley)
½ tsp. chopped fresh garlic
4 anchovy filets, chopped
2 T. chopped capers
2 T. olive oil
Salt to taste
Freshly ground black pepper

Optional: Add ¾ cup pitted picholine olives (or other green olives)

DIRECTIONS

Zest the oranges and lemons. Place zest into a bowl with the garlic, anchovies, capers, shallots and herbs (and olives if included). Remove the peel from 1 of the oranges and 2 of the lemons. Dice the fruit into tiny pieces and add to bowl. Stir in extra-virgin olive oil, salt and pepper.

Relish can be kept refrigerated for 3 or 4 days. Serve with slow roasted salmon or almost any seafood, or roasted cauliflower steaks.

