

Susan Swenson's Recipes

Salmon Ceviche with Jalapeño and Coriander

A two-pound salmon filet (skin off)
Fresh lime juice
2 jalapeño peppers
Handful of chopped coriander

Remove any remaining skin, dark part of salmon, and bones with tweezers.

Cut filet lengthwise into three or four 1 1/2" wide strips.

Have a ceramic bowl ready and keep the salmon strips you're not working with in the refrigerator wrapped in plastic wrap.

Slice the salmon strips as thinly as possible (1/8" - 1/4") and put the slices in the ceramic bowl. As you work, add lime juice to cover. Once all the salmon is cut, make sure the surface is covered with lime juice. Cover the bowl with plastic wrap.

Let this marinade in the refrigerator for two to three hours. Check it once or twice and stir the salmon to make sure all the surfaces are in contact with lime juice.

When the salmon turns pale pink and all the dark pink color is gone, squeeze out all the excess lime juice with your hands. Arrange the salmon on a platter. Squeeze a little fresh lime juice over the salmon.

Mince the jalapeños and scatter them and the chopped coriander over the surface of the salmon.

Roast Butterflied Leg of Lamb "Stuffed" with Pistachio-Mint Paste

1 butterflied leg of lamb, 6-7 pounds
1 bunch of mint (leaves removed from stems)
Approximately 2/3 lb. shelled pistachios
2-3 tablespoons olive oil
Salt & pepper
2 or 3 cloves garlic, sliced

Most butchers have or will butterfly the leg of lamb on request. Ask for string to tie the roast.

Grind nuts and mint leaves in a food processor with olive oil and pepper.

Spread open butterflied leg of lamb and spread paste all over the surface in a thick layer.

Fold lamb back into the original football shape and tie the roast with string several times around the middle as well as end-to-end. Tuck garlic slices into the ends and under the strings. Salt and pepper all sides of the roast.

Cook the roast 20 minutes per pound at 350° for medium-rare. Keep the roast loosely covered with foil for the first hour.

Broccoli, Celery Root, and Porcini Puree

2 heads broccoli (cross between broccoli and cauliflower)
1 large celery root (celeriac) bulb
Small handful of dried porcini
Salt and pepper

Peel and cube the celery root.

Place the celery root in a large pot with approximately 1 1/2 - 2" boiling water.

Trim the broccoli and add to the pot.

Boil until soft.

Take a little of the boiling water from the pot in a small heatproof bowl and add the dried mushrooms to soak. Let them sit for 5 - 10 minutes until soft, then remove and slice.

Add broccoli, celery root, and mushrooms to food processor with salt and pepper to taste. Puree mixture. Alternatively, you can drain the boiling water out and mash the vegetables in the pot with a hand masher.

Roasted Golden Beets with Ginger

Golden beets
Ground ginger

Wash beets and trim green tops to 1" long.

Wrap beets individually or, if they're small, a few together in aluminum foil. Sprinkle them with ground ginger before wrapping.

Roast in the oven for approximately 1 hour at 375°.

Arugula, Reggiano, and Blood Orange Salad with Honey-Mustard Blood Orange Vinaigrette

3 bunches of arugula
Reggiano cheese
2 blood oranges (substitute regular oranges if unavailable)
Honey mustard
Salt and pepper
Balsamic vinegar
Extra virgin olive oil

Rinse arugula well (it helps to soak it in water with coarse sea salt to get all the grit out), and dry.

Lay the greens in a bowl.

Shave the reggiano cheese over the greens using the large holes on a box grater or a paring knife.

Cut the oranges into thin slices (with the peel on), then cut the peel off of each slice. Cut the round slices into quarters and add to salad.

For the dressing, whisk about 2 teaspoons of honey mustard with salt, fresh pepper, and balsamic vinegar. Slowly add extra virgin olive oil, still whisking (approximately 1 part vinegar to 2 parts oil).

Meyer Lemon Tart with Almond Crust and Dark Chocolate-Almond Truffles

For the crust:

1/2 cup ground almonds
3/4 cup whole wheat
1 stick cold butter
1 egg yolk
2 tablespoons ice water

For the filling:

3 large egg yolks
1 small container of Italian mascarpone (200 grams)
4 Meyer lemons
1/3 - 1/2 cup sugar

Preheat the oven to 375°.

Grind the almonds with a few teaspoons of sugar. Reserve 1 cup ground almonds for truffles.

Combine ground almonds, flour, and a pinch of salt in food processor.

Add cold butter cut into bits. (Sometimes I freeze the butter – the colder the better for crusts.)

Pulse just long enough (about 15 to 20 seconds) for the mixture to look crumbly. Make sure there are no large chunks of butter.

Add the egg yolk and 2 tablespoons of cold water while the food processor is running. Mix just long enough for the mixture to come together – don't overmix.

Turn the mixture out onto a buttered tart dish (either a fluted ceramic dish or a metal spring-form pan) and press it into shape, going about 3/4" up the sides. Prick all over with a fork.

Cover the crust with foil and put it in the freezer for about ten minutes.

Place weights (dried beans, etc.) or another smaller tart dish inside the crust and bake for about 15 minutes. Take the crust out of the oven, take the foil off, and bake another 10 minutes until golden. Set aside to cool.

Grate the lemon peel using the small holes on a box grater, then cut the lemons and juice them.

Whisk together egg yolks, mascarpone, lemon juice, and sugar in a heavy bottomed non-reactive saucepan.

Cook on low to medium heat, whisking every once in a while until the mixture thickens somewhat – about ten minutes.

Add the grated peel and pour the mixture into the tart. Cool and chill.

For the truffles:

1/2 pound bittersweet chocolate

3/4 cup half and half or heavy cream

Reserved ground almonds from crust

Grate or chop the block of chocolate using a heavy knife. Spread the pieces in a large flat oval or rectangular ceramic dish (like a casserole or lasagna dish).

Mix in about 3/4 cup of the almonds.

Bring the half and half just to a boil and pour evenly over the grated chocolate (it won't completely cover the chocolate mixture).

Let the chocolate sit and melt a few minutes, then gently whisk the mixture to finish incorporating the cream and chocolate. Smooth the surface with a spatula.

Cover and refrigerate until set.

Using a small spoon and your fingers, form small balls of chocolate and roll them in the remaining ground almonds.