



Chef at the Market

a tasty project of the 2012 Downtown Market
Mondays • 4:00-8:00PM • Golden Heart Plaza

recipes provided by:
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L'assiette de Pomegranate
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Preserved Lemons- Quick

Zest of 2 lemons- cut into fine julienne
3 1/4 c. water
2 TBL sugar
1 TSP salt

1. Put zest into non-reactive pan with 1 C water.
2. Bring to a simmer over high heat. Remove immediately. Drain and repeat twice more.
3. In pan, place ¼ C water plus sugar and salt. Bring to a boil. Reduce. Simmer 5 min. or until soft.
4. Remove pan and cool. Store in cooking liquid for up to two weeks.

Tasting New Alaska Grown Flavor Combos

Try these toppings over crackers or toast for a quick, easy appetizer with bold new flavors!

1. Raisin bread, tart apple, cheddar cheese
2. Fig preserves and swiss
3. Sausage, red pepper, arugula
4. Caramelized leek and tomato
5. Roasted pepper, cilantro, goat cheese
6. Zucchini, basil, Montrachet