

Zucchini Ribbons

Serves 2

This is a wonderful side dish. You can get the preserved lemons at El Harissa Market Café in Ann Arbor. The original recipe is from Caviar and Bananas as written in The Charleston Chef's Table. I substitute dried tart cherries for cranberries.



Ingredients:

- 1/2 preserved lemon
- 1 tsp. lemon juice
- 1 tsp. rice wine vinegar
- 1 tsp. minced shallot
- 1 tsp. Dijon mustard
- 1/2 tsp. granulated sugar
- 1 Tbsp. water
- 6 Tbsp. extra-virgin olive oil
- 1/2 medium zucchini
- 1/2 summer squash
- 6 Tbsp. candied pecans
- 6 Tbsp. dried tart cherries
- 3 Tbsp. mild goat cheese

Equipment:

- Blender
- Vegetable peeler

Zucchini Ribbons:

☑	Directions	Time (min)
	Rinse the lemons to remove salt. Cut each in half. Scoop out the flesh and discard. Chop the rind into small pieces.	3
	Mince part of a shallot to make 1 tsp.	2
	In a blender, combine pieces of rind with 1 tsp. lemon juice, 1 tsp. rice wine vinegar, 1 tsp. minced shallot, 1 tsp. Dijon mustard, 1/2 tsp. sugar, 1 Tbsp. water. Puree until smooth.	5
	Slowly add 6 Tbsp. olive oil while blending	1
	Rinse and trim the zucchini and squash	1
	With a vegetable peeler, peel zucchini and squash into ribbons. Discard the outer peels, the center with seeds and the stem.	5
	Combine ribbons with 6 Tbsp. candied pecans, 6 Tbsp. dried tart cherries, and 3 Tbsp. goat cheese pieces	2
	Toss zucchini with lemon vinaigrette	1
	Salt and pepper to taste	1
	Total	22