



Pinzimonio

Recipe courtesy of Alicia Walter & Kiah Lotus

Yield: 4-6 servings

6 cups thinly sliced seasonal vegetables (see below for suggestions)

6 tablespoons **Lemon Citronette** (see recipe below)

Sea salt

Freshly ground black pepper

Season vegetables with salt and pepper in a large bowl, tossing to coat evenly. Pour dressing over vegetables. Toss and serve immediately.

Lemon Citronette

Yield: 1 cup

¼ cup lemon juice

1 tablespoon fresh thyme, chopped

Pinch of ground chili flake, chopped a bit

¾ cup extra virgin olive oil

2 Tablespoons mild honey

Salt

Freshly ground pepper

Yield: 4 cups

Mix lemon juice, thyme and chili flake together in a bowl. Whisk in olive oil slowly. Whisk in honey and continue stirring until honey is completely dissolved. Season generously with salt and add a bit of pepper, to taste.

As always, this recipe is meant to be a guideline. Cooking is not always an exact science so enjoy making it your own!

Seasonal Suggestions for Pinzimonio

Spring:

Asparagus- cut thinly on a bias
Beets- shaved on a mandoline
Peas- shelled
Radishes- cut into eighths
Sprouts

Summer:

Beets- shaved on a mandoline
Carrots- small ones, cut into quarters the long way
Cauliflower- shaved on a mandoline
Celery- cut thinly on the bias
Corn- cut off of the cob
Cucumbers- cut in half, seeds removed, cut into thin strips on the bias
Green beans- in 1" pieces, cut on the bias
Peppers- cut into thin strips
Purple Cabbage- shredded
Snap peas- in 1" pieces, cut on the bias
Summer squash- shaved on a mandoline
Tomatoes- cherry, cut in half

Fall:

Beets- shaved on the mandoline
Brussels sprouts- cut in half, cut out core and use leaves or shred
Celery root- shaved on the mandoline
Fennel- shaved on the mandoline
Green beans- in 1" pieces, cut on the bias
Peppers- cut into thin strips
Purple Cabbage- shredded
Radishes- cut into eighths
Winter squash- peeled and shaved on the mandolin

Winter:

Beets- shaved on a mandoline
Carrots- small ones, cut into quarters the long way
Celery root- shaved on a mandoline
Purple Cabbage- shredded
Winter squash- peeled and shaved on a mandoline