



# Week Fourteen

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## LEMONS, LEMONS AND MORE LEMONS

Many of us have a lemon tree either in the garden or in a pot, or a neighbour has a lemon tree, and at this time of the year we may be looking at ways to use up all those gorgeous lemons. Why not give these recipes a go?

### Lemon Chicken— super easy !!!

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(from our Rooster cookbook)

**500gm chicken thigh fillets**

**Juice of 1 lemon**

**Salt and pepper to taste**

**1 onion sliced**

**2 tablespoons honey**

Place all ingredients in a covered casserole dish and cook in a moderate oven for 1 ½ hours.

### Lemon Dumplings

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The lemon juice in this recipe gives these golden syrup dumplings an extra zing and yumminess.

**3 cups water**

**3/4 cup sugar**

**2 large tablespoons golden syrup**

**Juice of 2 lemons**

**2 cups Self Raising Flour**

**3 tablespoons butter**

**milk to mix the dough**

Rub the butter into the flour until texture of breadcrumbs, add enough milk to make a soft dough (not stiff). In a large saucepan, boil water, sugar, lemon juice and golden syrup together for one minute, then drop tablespoons of dough mixture into this syrup. Put the lid on the saucepan and cook on a gentle boil for 20 minutes. Serve dumplings with some of the yummy syrup and runny cream poured over the top.



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## Lemon Butter

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*2 eggs*

*125gm butter*

*Zest of 2 lemons*

*250gm white sugar*

*Juice of 3 lemons*

Beat eggs with the sugar in a double saucepan (just whisked not stiff). Add the butter, lemon juice and zest. Stir over a medium heat until it thickens to the consistency of honey. Cook for another 2-3 minutes. Do not boil. Place into sterilised jars and seal with the lid or with fowlers cellophane covers damped on the inside with white vinegar (to help with the seal and to sterilise). Store in the fridge.

Do not allow the mixture to boil or cook too quickly as you will end up with a “grainy” texture not a smooth creamy lemony texture.

### **Uses:**

- Yummy on top of meringues with whipped cream
- On toast (a real indulgence)
- Sandwich two sponge halves together with lemon butter and whipped cream
- Spread into a cooked sweet shortcrust pastry case and top with berries and whipped cream.