The
YEAR'S
11 Best
LEMON RECIPES

Courtesy of California Fruit Growers Exchange – Sunkist Lemons
Six of the recipes printed in this collection are illustrated in The American Weekly of March 8, 1936.
At this time last year we issued our first collection of The Year’s Best Lemon Recipes—selected from the advertisements for a number of well-known food products. So popular was this idea that we are repeating it this year—just in time for Lent—with even more of a selection. Try all of these servings—and we know you will join us in extending hearty thanks to the organizations whose friendly cooperation has made this unusual collection possible.

Sincerely,

CALIFORNIA FRUIT GROWERS EXCHANGE

LEMON MAYONNAISE TARTARE SAUCE
To 1 cup Lemon Mayonnaise, add 1/2 teaspoon onion juice (or 1 tablespoon chopped chives), 2 tablespoons chopped sweet pickle or green relish, and 1 teaspoon chopped parsley. Thin to desired consistency with additional Sunkist Lemon Juice.

CINNAMON GARDENS HOT SPICED TEA
Recipe by Doris L. Hunt for Lipton’s Tea

Recipe by Edith M. Barber for The Oyster Institute of North America

LEMON GELATINE CHIFFON PIE
Recipe by Mrs. Knox for Knox Sparkling Gelatine

MAGIC LEMON MERINGUE PIE
Recipe by Helen E. Kimball for Borden’s Eagle Brand Sweetened Condensed Milk

Sunkist California Lemons are carefully selected for perfect quality: bright, waxy skins, tartness and juiciness. They are picked, packed and shipped every day in the year—so you can have a fresh supply always on hand. Identify them by the trademark on the tissue wrapper—and buy them by the dozen for their many uses.
LEMON NOG
Recipe by Mary Lee Taylor for Pet Milk

Combine:
\[ \frac{1}{4} \text{ cup Sunkist Lemon Juice} \]
\[ 1 \text{ cup water} \]
\[ 4 \text{ tablespoons sugar} \]
\[ \frac{1}{2} \text{ cup Pet Milk} \]

Stir slowly into:
\[ \frac{1}{2} \text{ cup Pet Milk} \]

Chill, if desired, by shaking thoroughly with cracked ice.

Serves 2.

LEMON SHERBET
Recipe by Verna L. Miller for Frigidaire

1 cup granulated sugar
2 cups water

Cook slowly for 10 minutes. Cool. Add to:
\[ \frac{1}{2} \text{ cup strained Sunkist Lemon Juice} \]
\[ 2 \text{ tablespoons strained Sunkist Orange Juice} \]

Pour into Frigidaire freezing tray and freeze firm. Remove to ice-cold mixing bowl and beat with rotary beater until very light. Fold in:
\[ \frac{1}{2} \text{ cup coffee cream} \]
\[ 2 \text{ egg whites, stiffly beaten with 1/16 teaspoon salt} \]

Return to tray and finish freezing without further agitation. Pack into cups made from Sunkist Lemon rinds. (Cut peel back part way in strips and remove all juice and meat.) Hold in Frigidaire until serving time. Set Cold Control at 7th position for freezing and 3rd position for holding until serving time. Serves 8-12.

LEMON MAYONNAISE
Recipe by Mary B. Murray for Wesson Oil

Put in a bowl or in the 90-second mayonnaise maker which comes with Wesson Oil:
\[ 1 \text{ egg} \]
\[ 1 \text{ teaspoon mustard} \]
\[ 1 \text{ teaspoon salt} \]
\[ 1 \text{ teaspoon sugar} \]
\[ 2 \text{ tablespoons Sunkist Lemon Juice} \]
\[ \text{Dash of pepper} \]

If bowl is used, beat in slowly, using whirl type beater:
\[ 1 \text{ pint Wesson Oil} \]

If the 90-second mayonnaise maker is used, screw on top, then pour oil through cup-top with one hand, while working plunger up and down with the other. Pour oil as fast as cup-top of mixer jar will take it. When all oil is emptied, finish with a few more strokes. Makes 2 1/4 cups. Takes 1 1/2 minutes to make.

LEMON MAYONNAISE TARTARE SAUCE
To 1 cup Lemon Mayonnaise, add 1/2 teaspoon onion juice (or 1 tablespoon chopped chives), 2 tablespoons chopped sweet pickle or green relish, and 1 teaspoon chopped parsley. Thin to desired consistency with additional Sunkist Lemon Juice.

CINNAMON GARDENS
HOT SPICED TEA
Recipe by Doris L. Hunt for Lipton’s Tea

\[ 3/4 \text{ cup sugar} \]
\[ 1/2 \text{ cup water} \]

Dissolve sugar in water and bring to boiling point. Remove from fire. Add:
\[ \text{Juice from 4 Sunkist Lemons} \]
\[ 1/4 \text{ teaspoon cinnamon} \]
\[ \text{Juice from 1 Sunkist Orange} \]
\[ 10 \text{ whole cloves} \]

Bring to a rapid boil:
\[ 5 \text{ cups water} \]

Pour over:
\[ 5 \text{ heaping teaspoons Lipton’s Tea} \]

Let steep for 5 minutes. Strain and add to fruit juice mixture. Serve hot with a decorative lemon garnish for each cup. Serves 8-10.
LIMA BEANS WITH LEMON BUTTER
Recipe by Alice Bradley for the California Lima Bean Growers Association

2 cups cooked, dried California Limas
1 tablespoon Sunkist Lemon Juice
1/4 cup butter 1 tablespoon chopped parsley
1/4 teaspoon pepper 1/2 teaspoon salt

Cook all ingredients in a double boiler until thoroughly heated. Serve with a garnish of Sunkist Lemon for those who prefer more of the lemon flavor. Serves 4.

FISH IN LEMON ASPIC
Recipe Sponsored by Agnes I. Webster
Home Economist of U. S. Bureau of Fisheries, and Home Economics Advisor of Fish and Sea Food Institute of U. S.

2 envelopes (2 tablespoons) gelatine
1/4 cup cold water
Sprinkle gelatine on top of water. Add:
1 1/4 cups hot water 1 tablespoon sugar
1/4 teaspoon salt 6 tablespoons Sunkist Lemon Juice
Cool. Add:
1 1/2 cups any cooked, flaked fish (salmon, tuna, etc.)
Turn into mold that has been rinsed in cold water and chill. Unmold and decorate with crisp hearts of lettuce and Sunkist Lemons cut in fancy garnishes. Serve with Lemon Mayonnaise Tartare Sauce. Serves 6-8.

FRIED OYSTERS WITH LEMON
Recipe by Edith M. Barber for The Oyster Institute of North America

3 dozen oysters
1/2 teaspoon salt Pepper
1 cup fine bread crumbs, cracker crumbs, or corn meal
2 eggs, beaten with 1 tablespoon water


LEMON GELATINE CHIFFON PIE
Recipe by Mrs. Knox for Knox Sparkling Gelatine

1/2 cup Sunkist Lemon Juice
1/2 teaspoon salt 1/2 cup sugar
4 egg yolks, beaten

Combine and cook over boiling water until of custard consistency. Pour into a bowl:
1/4 cup cold water
Sprinkle on this: 1 envelope of Knox Sparkling Gelatine
Add to hot custard and stir until dissolved. Add:
1 teaspoon grated Sunkist Lemon rind
Cool. When mixture begins to thicken, fold in:
4 egg whites, stiffly beaten with 1/2 cup sugar
Fill baked pie shell or graham cracker crust shell and chill. Just before serving, spread over pie a thin layer of whipped cream.
LEMON COCONUT FILLING
FOR WHITE CAKE
Recipe by Frances Lee Barton for
Baker's Southern Style Coconut

\[ \frac{1}{2} \text{ cup Sunkist Lemon Juice} \]
\[ 1\frac{1}{2} \text{ cups water} \]
\[ 1 \text{ cup sugar} \]
\[ \frac{3}{4} \text{ teaspoon salt} \]

Put in top of double boiler and bring to boil over direct heat. Place over boiling water and add slowly a smooth paste made of:

\[ 1 \text{ cup flour} \]
\[ 1\frac{1}{2} \text{ cups cold water} \]

Cook 5 minutes, stirring constantly. Add slowly:

\[ 4 \text{ egg yolks, beaten with} \]
\[ \frac{1}{2} \text{ cup sugar} \]

Cook 2 minutes, stirring constantly. Add:

\[ 1 \text{ tablespoon grated Sunkist Lemon rind} \]
\[ 1 \text{ tablespoon butter} \]

Cool 10 minutes. Spread part of filling between split halves of two 9-inch layers of your favorite white cake. Let stand until filling is set. Then put layers together, spreading remaining filling between layers and on top and sides of cake. Sprinkle:

\[ 1\frac{1}{2} \text{ cups Baker's Southern Style Coconut} \]

generously over sides and around top edge of cake to make a 1-inch border, leaving a circle of filling in center without coconut.

LEMON PUDDING
Recipe by Mary Ellis Ames for Pillsbury's Best Flour

\[ 2 \text{ Sunkist Lemons, cut in quarters and seeds removed} \]
\[ 1\frac{1}{2} \text{ cups sugar} \]
\[ \frac{1}{4} \text{ cups boiling water} \]

Put lemons through food chopper. Boil with sugar and water to make a thin syrup and until lemon is tender (about 15 minutes).

Beat together well:

\[ \frac{1}{2} \text{ cup sugar} \]
\[ 2 \text{ egg yolks} \]
\[ 2 \text{ tablespoons melted shortening} \]

Sift together:

\[ \frac{1}{3} \text{ teaspoon salt} \]
\[ \frac{1}{8} \text{ cup Pillsbury’s Best Flour} \]
\[ 1 \text{ teaspoon baking powder} \]

Add flour to egg yolk mixture, alternately with:

\[ \frac{1}{2} \text{ cup milk} \]

Pour lemon syrup into individual baking dishes. Pour batter on top. Bake in moderate oven (375° F.) for 30 minutes. When done, spread on top and brown a meringue made of:

\[ 2 \text{ egg whites, beaten stiff with 4 tablespoons sugar} \]

Serves 6.

MAGIC LEMON MERINGUE PIE
Recipe by Helen E. Kimball for
Borden’s Eagle Brand Sweetened Condensed Milk

\[ 1\frac{1}{2} \text{ cups (1 can) Eagle Brand Sweetened Condensed Milk} \]
\[ \frac{1}{2} \text{ cup Sunkist Lemon Juice} \]
\[ 2 \text{ egg yolks, well beaten} \]
\[ \text{Grated rind 1 Sunkist Lemon} \]

Stir together thoroughly. (Filling will thicken as though cooked.) Pour into an

UNBAKED CRUMB CRUST

Roll enough lemon or vanilla wafers to make \( \frac{3}{4} \) cup crumbs. Arrange a row of wafers to stand around edge of 8-inch pie plate. Mix rolled crumbs with 2 tablespoons melted butter. Cover bottom of plate and fill in spaces between wafers with crumb mixture. Pour in filling and top with a meringue made of:

\[ 2 \text{ egg whites, beaten stiff with} \]
\[ 2 \text{ tablespoons sugar} \]
\[ \text{Sprinkle meringue with:} \]
\[ \frac{1}{2} \text{ cup coconut} \]

Brown in moderate oven if desired. Makes one 8-inch pie.
Five of The Year’s 11 Best Lemon Recipes are illustrated in The Saturday Evening Post of March 7, 1936.