

Mixed Greens with peaches, cucumbers, and candied lemon peel

The candied peel here is really just a garnish, but given that it lasts (almost) forever you might as well make some and store it in the fridge. If you skip it, you can still make the salad, which is just as bright and fresh on its own. I'm not providing quantities, mostly to encourage you to tailor the ingredients to your liking.

Honey-lemon vinaigrette
Mixed greens
Cucumber rounds
Fresh peaches, sliced
Candied lemon peel, see below*

Whisk together a bit of honey, some fresh lemon juice, olive oil, salt and pepper in the bottom of a salad bowl. Add some torn mixed greens, cucumbers, and fresh peach slices. Toss to coat. Sprinkle, if desired, with candied lemon peel and additional cracked black pepper.

*Recipe for Candied Lemon Peel (adapted from [Baked](#) by Matt Lewis and Renato Poliafito, Stewart, Tabori & Chang, 2008).

4 lemons
2 cups sugar
3/4 cup light corn syrup

Wash and dry lemons. Peel off large strips of lemon rind, leaving the white pith behind. (Remove any stubborn pith with a small, sharp knife and discard.) Place peel in a heavy saucepan and add 1 cup of water. Boil and strain 3 separate times, adding fresh water each time.

Place blanched peel back in pot and cover with 4 cups fresh water, the sugar, and the corn syrup. Simmer for 30 to 35 minutes or until the mixture thickens and the peel becomes translucent. Cool completely. Cut the peel into thin strips, and store, in the syrup, in an airtight container in the refrigerator. (Might I suggest a glass canning jar with a rubber seal? It really made my peel last forever.)

When ready to use, roll the peel in granulated sugar and dry on a rack. Then you can store this again, airtight, but this time on the counter, for slightly less than forever.