

A delightfully simple twist on a citrusy Italian classic.



## THE RECIPES

**Just Squeeze Me** Lemons help you tart up everything from chicken soup to pasta, shrimp, lamb—and a lushly tangy dessert (for story, see page 290).

*For all the following recipes, unwaxed organic lemons are the best option.*

### Spaghetti al Limone

1 pound spaghetti  
1½ cups freshly grated Parmigiano-Reggiano cheese  
¼ cup fresh lemon juice (3 to 4 lemons)  
⅔ cup extra-virgin olive oil  
½ tsp. sea salt  
½ tsp. freshly ground pepper  
2 tsp. grated lemon zest  
2 cups firmly packed basil leaves, slivered

1. In a large pot, cook spaghetti in salted, boiling water until al dente. Place a colander over a large serving bowl, then drain spaghetti into it (hot water will

warm bowl). Pour water from bowl, wipe bowl dry, then empty spaghetti into it.

2. Meanwhile, combine cheese and lemon juice in a small mixing bowl. Gradually beat in olive oil until mixture becomes thick and creamy and cheese “melts” into oil. Season with salt and pepper. Stir in lemon zest.

3. Pour sauce over cooked spaghetti in serving bowl; toss thoroughly. Add basil, toss again, and serve. Makes 6 servings.