



IN SEASON

Kumquats

The name means “gold citrus fruit” in Cantonese, and the kumquat looks like a tiny, oval version of its larger relatives. But unlike other citrus fruits, kumquats are enjoyed peel and all. Find them at Whole Foods Markets or other specialty grocery stores, and try our favorite ways to serve them.

The kumquat's tender peel is the sweet part; the pulp packs a sour punch.

SALAD

Mix 1 part kumquat juice (slice fruit in half, squeeze, and remove seeds) and 3 parts extra-virgin olive oil. Season to taste with salt and freshly ground black pepper. Pour over a salad of spinach leaves, sliced Medjool dates, and thinly sliced fennel; mix to coat.

TART RELISH

Pour 1 tsp. vegetable oil and 1 tsp. brown mustard seeds into a small frying pan. Cook over medium heat, stirring frequently, until seeds turn a shade darker. Pour into a bowl and add 1 cup chopped kumquats and $\frac{1}{4}$ cup diced celery. Season to taste with salt. Serve with roast chicken, pork, or fish.

BONBONS

Cut kumquats in half lengthwise and hollow out halves with a small measuring spoon. Stir cream cheese with minced crystallized ginger and sugar to taste. Spoon into kumquats. Top each with a sliver of kumquat peel.