SPOTLIGHT

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No new BR-area restaurants recognized by Michelin

BY MADDIE SCOTT and LAUREN CHERAMIE
Staff writers

The Michelin guide released its American South regional restaurant guide Oct. 21 in Nashville, Tennessee, and two Baton Rouge-area restaurants were recommended for the second year in a row.

In 2025, the Michelin Guide tapped Elsie's Plate & Pie in Baton Rouge and the St. Francisville Inn & Restaurant in St. Francisville as "recommended" restaurants.

No additional restaurants received Michelin recognition when the 2026 awards were announced last week.

A Michelin Star is awarded to restaurants offering outstanding cooking. Anonymous Michelin inspectors "take into account five universal criteria: the quality of the ingredients, the harmony of flavors, the mastery of techniques, the personality of the chef as expressed through their cuisine and, just as importantly, consistency both across the entire menu and over time."

In addition to its coveted stars, Michelin also recognizes Bib Gourmand and recommended restaurants. The Bib Gourmand distinction highlights places serving excellent food at a great value, while "recommended" restaurants are endorsed by Michelin inspectors but not at the star level or with the value proposition of a Bib Gourmand winner.



STAFF PHOTO BY JOHN BALLANCE
Chef Paul Chauvin Dupré and his wife and co-owner Lindsay Dupré at their restaurant, Elsie's Plate and Pie

Of the 184 "recommended" restaurants, Louisiana's include Elsie's Plate & Pie in Baton Rouge and The St. Francisville Inn & Restaurant in St. Francisville.

Safta's Table was awarded a Bib Gourmand, with six restaurants earning the recommended recognition in 2026.

In New Orleans, there are 12 Bib Gourmand total, 23 recommended restaurants and four with Michelin Stars: Emeril's Restaurant with two stars, Saint-Germain and Zasu with one star each. Additionally, Dakar NOLA earned one star this year.

In Baton Rouge

Opened in 2017 by high school sweethearts Paul and Lindsay Dupré, Elsie's Plate & Pie at 3145 Government St. offers Southern comfort classics, burgers and its signature pies. The family-owned restaurant gained national attention after being featured on Guy Fieri's "Diners, Drive-Ins and Dives."

The St. Francisville Inn & Restaurant, located at 5720 Commerce St., opened in 2019 as a boutique hotel and restaurant with 11 guest rooms and a menu led by chef Michael Dardenne. Earlier this year, former executive chef Jaime Hernandez, 50, of Zachary, died when a tree fell on his car in West Feliciana Parish. Dardenne returned to helm The Saint Restaurant this year.

The Baton Rouge restaurant scene has revolutionized in recent years, gaining recognition from Michelin and dishing out elevated cuisine. So, what other

➤ See **MICHELIN,** page **3A**



STAFF PHOTOS BY MICHAEL JOHNSON
Thomas Myer makes a cocktail at DiGiulio Brothers Italian Cafe on Oct. 22 in Baton Rouge. Myer has worked just under a year as one of the restaurant's bartenders.

KINDRED SPIRIT

Bartender finds community in co-workers while providing quality service

BY MADDIE SCOTT
Staff writer



A Negroni made by Thomas Myer

The bar buzzes with motion most evenings at DiGiulio Brothers Italian Cafe in Baton Rouge.

Families, old friends and couples on date nights fill the seats, boisterous chatter sounds through the room, and the newspaper's October bartender of the month thrives at the center of it. In the midst of the bustling restaurant, Thomas Myer, a 22-year-old from Baton Rouge, mixes espresso martinis, old fashions and negronis.

"You go on autopilot," Myer said about slinging drinks on busy nights. "I like the adrenaline rush."

Bartenders are in the service industry for the best and worst of times. They open tabs and top off glasses, but the good ones do more than that. That's why The Advocate asked readers to nominate their favorite bartenders in Baton Rouge for a special toast.

Customer Rhonda Causey wrote that Myer is accommodating and attentive, even when the restaurant is packed, and he gives people a reason to come back.

"He remembers his regulars' favorite drinks and often has them waiting by the time they sit down," she wrote. "He's smart, funny and great to talk to."

Myer has worked at DiGiulio Brothers just short of a year at the restaurant that opened in 1987 at 2903 Perkins Road. The menu features comforting Italian dishes, from veal parmigiana to meatball po-boys to tiramisu. The bar, located in the main dining room, serves classic cocktails, beer and wine.

Applying to the job at DiGiulio was the best decision he's ever made, Myer said. He's easygoing in conversation and quick to take drink orders. Several nominations

➤ See **BARTENDER,** page **3A**

"He remembers his regulars' favorite drinks and often has them waiting by the time they sit down."

RHONDA CAUSEY, on DiGiulio Brothers' bartender Thomas Myer

THE BEST THINGS WE ATE THIS WEEK

Treat yourself with staff's recent favorites

Brie Flambée from Pizza Byronz



STAFF PHOTO BY JOY HOLDEN

Staff report

Brie flambée

■ Pizza Byronz, 8210 Village Plaza Court, Baton Rouge

After my son's football game, I told him I would treat him to a restaurant meal. He is quite a foodie.

We chose Pizza Byronz and ate European-style — after 8 p.m. and outside in the courtyard. I ordered the brie flambée, a French thin flatbread with a crispy crust with brie, fig sauce, onion and mozzarella. I added bacon for a little more salt and crunch.

The sweet, tangy and salty flatbread hit all the high notes, but the star was the fig sauce, for sure.

My son ordered the pesto square pizza, which is a deep-dish style that is cut into squares. We decided he won the night with the chicken, mozzarella, tomato and pesto combination. The deep dish was soft and

➤ See **BEST,** page **3A**

Escape to Greece with Shrimp Saganaki

BY LINDA GASSENHEIMER
Tribune News Service (TNS)

Recently, I visited a new Greek restaurant and enjoyed a dish called Shrimp Saganaki. Succulent shrimp were simmered in a flavorful tomato sauce and topped with crumbled feta cheese.

The dish gets its name from the sagani, the traditional two-handled pan in which it is prepared. Thinking of this tasty dish, I decided to make a simplified version of Shrimp Saganaki at home. While the shrimp simmer gently in the tomato sauce, the side dish of zucchini and rice comes together quickly in the microwave.

HELPFUL HINTS:

■ If shrimp is frozen, a quick way to defrost is to place them in a bowl of cold water.

■ 1 cup chopped onion can be used instead of frozen chopped onion.

■ 4 crushed garlic cloves can be used instead of minced garlic.



TNS PHOTO BY LINDA GASSENHEIMER
Shrimp Saganaki

Shrimp Saganaki

Makes 2 servings. Recipe is by Linda Gassenheimer.

1 tablespoon plus 2 teaspoons olive oil, divided use
1 cup frozen chopped onion
2 teaspoons minced garlic
1 cup finely chopped canned tomatoes
1 teaspoon dried oregano
Pinch red pepper flakes
¼ teaspoon sugar
½ pound zucchini cut into ½-inch pieces (about 2 cups)
1½ cups microwave brown rice
Salt and freshly ground black pepper
¾ pound shrimp
2 tablespoons chopped parsley
⅓ cup crumbled feta cheese

1. Place a large skillet over medium-high heat. Add 1 tablespoon olive oil and onion and saute 2 minutes.

2. Add garlic, tomatoes, oregano, red pepper flakes and sugar. Simmer 5 minutes.

3. While sauce simmers, add the zucchini to a microwave-safe bowl and microwave on high 3 minutes. Remove from microwave and add microwaveable brown rice. Microwave 1 minute or according to package instructions.

4. Measure 1½ cups rice and add to the bowl with the zucchini. Toss with 2 teaspoons olive oil. Add salt and pepper to taste.

5. Divide in half and place on two dinner plates. Reserve remaining rice for another meal.

6. After sauce simmers for 5 minutes, stir the shrimp into the sauce. Simmer 2 minutes. Add the parsley and mix into the sauce. Sprinkle the feta cheese over the top and place the skillet under the broiler for several minutes.

NUTRITION INTO PER SERVING: 579 calories (32 percent from fat), 20.4 g fat (6.6 g saturated, 7.5 g monounsaturated), 301 mg cholesterol, 45.9 g protein, 56.1 g carbohydrates, 7.4 g fiber, 498 mg sodium.



STAFF PHOTOS BY PEARL SPURLOCK
The pumpkin pie fondue.

FALL'S DELIGHT

Pumpkin fondue dish worthy of being in the center of a fall table

BY REBECCA DeLATIN
Contributing writer

Pumpkins are everywhere this time of year, spilling out of grocery store bins and perched on porches with their best friends, the potted mums. They are gorgeous in all their shapes and colors, fun to carve and delicious to eat.

Recipe, 3A

My favorite pumpkin recipe is one that is both decorative and delicious.

Every October, I start searching for the pie pumpkins that can decorate my porch for Halloween, then be transformed into pumpkin fondue come Thanksgiving. Roasted pumpkin fondue has been a family favorite for many years. One recipe uses a savory herb- and garlic-infused cream and the other a spiced maple cream. The slightly sweet and savory flavors complemented each other well — one having notes of Thanksgiving dinner, while the other is reminiscent of a warm chai latte.

The aesthetics of this dish are beyond pleasing. The pumpkins come out of the oven with deep orange, burnished skin, and under their lids is creamy, stretchy cheese and tender pumpkin ready to be scooped onto toasts or ginger snaps. I sent a photo of my test batch to a friend, and they asked where I managed to find such perfect ceramic pumpkin serving dishes, not realizing they were real pumpkins.

But if you'd rather carve a pumpkin than eat it, there are tips for that, too.



Rebecca DeLatin scoops the pumpkin pie fondue.

I'd consider one of my hidden talents to be pumpkin carving. It all started with a "Napoleon Dynamite" portrait I carved in high school, which has led to an expectation among my friends who ask, "What are you carving this year?"

I usually go with characters from my favorite movies or TV shows with an occasional meme or political candidate thrown in. My pumpkin portfolio includes Ron Swanson from "Parks and Recreation," Bernard the Bull from "Where the Wild Things Are," Eleven from "Stranger Things" and the internet-famous Grumpy Cat saying "Boo."

Over the years, I have gathered an arsenal of tools and tricks of the trade. Here are a few to consider.

Cleaning out your pumpkin

Some of the best tools for the job are a kitchen glove to protect the skin from the sticky, sometimes skin-irritating, pumpkin goo and a cheap spoon with a rough edge that can scrape away all the slippery, stringy bits. A trash bag-lined crawfish tray allows for quick cleanup.

Thanks to my sister-in-law, a veteran woodworker, I was given a major pumpkin preparation upgrade: a scoop knife. Scoop knives are designed for carving spoons and bowls from hardwood, so its sharp, round blade makes quick work of the inside of a pumpkin. A set of wood carving gouges (curved or V-shaped chisels) are also excellent tools for more advanced carving.

Creating your image

A clear baking dish over tap lights can serve as a do-it-yourself light box for tracing an image.

After taping an image to the pumpkin, a push pin can be used to create tiny dots along the edges of the image that can be highlighted with a dusting of flour or baby powder after removing the paper. Dry-erase markers can also be used to draw directly on the pumpkin. Dry erase can be removed from the smooth skin of a pumpkin, but be aware that the ink can settle into rough spots or cut areas.

Cutting your pumpkin

I've tried different kitchen knives and wood saws over the years, but the cheap grocery store pumpkin carving saws are my favorites. Their thin blades and rough edges chew through the tough outer skin with short up-and-down strokes. When cutting the top off the pumpkin, a small

➤ See **FONDUE,** page **3A**

Lemon pesto pasta with almonds brightens a fall day



Pasta with Lemon Pesto and Spinach

PITTSBURGH POST-GAZETTE/ TNS PHOTO BY GRETCHEN MCKAY

BY GRETCHEN McKAY
Pittsburgh Post-Gazette (TNS)

With pumpkins, apples and jewel-colored squashes the showpieces of fall farm stand displays, choosing to make a meal that leans heavily on citrus might feel misguided on a cool, sunny day in October.

Peak season for lemons, oranges and grapefruit doesn't kick off until late November, when specialty and heirloom citrus fruits like minneola tangelos and Meyer lemons find their way from Florida and California onto store shelves.

Recipe, 3A

Standard lemons, however, are produce section staples you can easily find year-round, often by the bag on sale in larger grocery stores.

Not only are they an extremely

➤ See **PASTA,** page **3A**

BEST

Continued from page 1A

well-cooked with caramelized and crunchy edges. Everything tasted fresh and was seasoned well.

— Joy Holden, features reporter



STAFF PHOTO BY MADDIE SCOTT

The Tyrone and hash browns from Zeeland Street

Breakfast

■ Parish Biscuit Company, 1120 Coolidge St., Lafayette

This restaurant is truly home to the best biscuits I have ever tried. They are almost the size of your palm and are served hot with a side of whipped butter. It tasted so good that I had to ask for more.

Although I opted for a simple breakfast, the taste was anything but simple. For starters, I consider myself a connoisseur of espresso martinis, and this one was perfect. The restaurant's signature fire-roasted corn and cheddar grits were a standout side dish for me.

Everything was fresh. I also loved their counter-service — it makes the ordering process so quick and easy.

— Jakori Madison, features reporter



Parish Biscuit Company located at 1120 Coolidge St # A, Lafayette, LA 70503.

Sandwich and hash browns

■ Zeeland Street, 2031 Perkins Road, Baton Rouge

I heard Zeeland Street appeared on the New York Times best restaurants list in 2024. It's located in the Garden District, and I realized I drive past it every day without knowing. It made a great lunch spot on Wednesday.

I learned quickly that this restaurant has perfected simple comforts.

The Tyrone sandwich sang to me, a handheld with turkey, avocado, cucumber, tomato, alfalfa sprouts and ranch dressing on lightly toasted white bread. I wanted a hearty side to complement it, and that's where the hash browns came in — potatoes sauteed in bacon renderings and seasonings. The hash browns were exceptional. What a neat spot, and I'm excited to try more of the menu.

— Maddie Scott, features reporter

BARTENDER

Continued from page 1A

attest to his hardworking temperament behind the bar.

He finds value in the people he works with, calling them "the best people in the world." He's quick to shout out the names of people who bring him joy, such as the owners of DiGiulio Brothers, Mike Johnson and Raina DiGiulio Johnson, his fellow bartenders, staff and countless regulars.

"That's why I like this job so much — is all the amazing people I get to work with," Myer said.

Many interests

The barkeep has several hobbies, one of them being backpacking. The same week he won the bartending achievement, he drove six hours to Arkansas on a solo camping trip and hiked the Eagle Rock Loop, the longest loop trail in the state.

"It clears my head," Myer said about camping. "I like nature."

The 22-year-old takes things day-by-day. People ask him all the time what his future goals are. The furthest he thinks about is the day ahead, he said.

When he's not bartending, Myer enjoys playing the drums, cooking and reading in his free time. He usually reaches for sci-fi, fantasy and classic titles, and he's currently reading "The Count of Monte Cristo," by Alexandre Dumas.

He often hangs out with his cat named Special Agent, adopted from the Companion Animal Alliance in town. The name is a reference to an episode of "It's Always Sunny in Philadelphia," his favorite TV show.

Championed by regulars

Myer, a humble spirit, said his bartending skills aren't anything special, but a large following of regulars would disagree. DiGuilio Brothers regular Kimberly Allbritton was one of 16 people who nominated Myer, and she wrote about his ability to make customers feel welcome whether they're new or not.

"The entire dining experience with Thomas is outstanding 100% of the time, and his sense of humor makes the entire dining experience so much fun," Albritton wrote.

DiGiulio Brothers manager Skylar Johnson said customer feedback regarding Myer is consistently positive. The restaurant recently added a temporary second bar outside that operates on the weekends, and Myer holds down the fort there too.

The restaurant's other bartenders have been on staff for multiple years. When hiring, Johnson said it can be difficult to find someone with the right fit. But Myer rose above.

"We brought him in a year ago," Johnson said, "and we decided to keep him, because he can keep up here pretty well."

This is an occasional series highlighting some of the most beloved bartenders in the area. If you'd like to nominate someone, email at Maddie Scott at madison.scott@theadvocate.com.

MICHELIN

Continued from page 1A

restaurants should be included in Michelin's recommended restaurants list?

Future contenders

■ **SUPPER CLUB**, 10480 Perkins Road

At the swanky Supper Club in Baton Rouge, nothing is mediocre. The restaurant's interior adds to the experience of the space, featuring alligator-skin wallpaper, a live DJ and a private "Rumor Room." There's even an "elegant casual" dress code.

The menu boasts wagyu nigiri sushi with 24K gold Osetra Caviar, New Zealand lamb and three wagyu options from Japan: Tokashi herb beef, A5 Shichiri wagyu and Ohmi filet. The restaurant also serves a 35-day, dry-aged Sagrera cut from Sagrera Farms in Ethel, Louisiana. Executive chef Leighton Carbo is constantly on the hunt to see what new, "hot thing" he can bring to Baton Rouge.

■ **CHOW YUM**, 2363 Hollydale Ave.

Tucked under the Perkins Road Overpass, this Asian-fusion street food restaurant opened in 2017 from owner Jordan Ramirez. The menu doesn't miss, featuring bao buns, dressed wings, wok'd noodles, ramen, small plates and seasonal Viet-Cajun-style crawfish. Try the crispy pig ears, a small plate mixed with vinaigrette, crack crunch, herbs, roasted corn slaw and scallions.

Chow Yum consistently places in food competitions around the area, most recently winning first place in the seafood category at the Epicurean Society's Fête Rouge event. The dish included marinated grilled shrimp with smoky shellfish chili butter, a seared coconut milk grit cake, salted citrus foam, fried shallots and fresh micro herbs.

■ **NINO'S**, 7512 Bluebonnet Blvd.

Nino's has had a steady presence in Baton Rouge dining for over 20 years. Last year, the Italian restaurant took on new life under the ownership of Shannon and Jason Lopez — who, collectively, have more than 30 years of restaurant experience.



STAFF PHOTO BY LAUREN CHERAMIE

Roshi ramen from Chow Yum in Baton Rouge

Jason runs the kitchen, alongside chef Jon Devillier, while Shannon focuses on tasting, service and the overall guest experience. The menu changes depending on what seasonal produce is available, focusing on quality over quantity. Almost all of the items are made from scratch, including the ice cream. Some staples on the menu include the arancini, the lombardia pasta with sauteed Gulf shrimp and handmade gnocchi.

■ **CECELIA CREOLE BISTRO**, 421 N. Third St.

Owner Brad Watts opened this downtown restaurant in 2018, serving a menu packed with Louisiana comfort cuisine inside a cozy interior with candlelit tables and potted greenery.

Regulars tear through the skillet cornbread, an appetizer that requires at least three gallons of batter per day. The top-selling item is the jerk fried chicken, a boneless fried chicken breast tossed in housemade, Caribbean-inspired jerk sauce and served over red beans with sausage, tasso and Louisiana rice. Cecelia's red beans and rice landed first place in The Advocate's hunt for some of the best red beans in Baton Rouge.

The restaurant also placed best in show at the 2026 Fête Rouge event with its alligator tacos, a dish with blackened alligator al pastor, green tomato chow chow, chimichurri rojo, Tabasco peppers and cotija cheese.

FONDUE

Continued from page 2A

V-shaped notch in the back can help realign the lid easily.

Pumpkin Fondue Times Two

Makes 8-10 servings. Recipe by Rebecca DeLatin, inspired by Roast Pumpkin with Cheese "Fondue" from Epicurious

2 pie pumpkins (each about 5-6 inches in diameter)
1 baguette or French bread loaf, thinly sliced into rounds
12 ounces Swiss and Gruyère shredded cheese blend
2 tablespoons olive oil
FOR THE SPICED MAPLE CREAM:
1 cup of whipping cream
½ cup chicken or vegetable broth
2 teaspoons pumpkin pie spice blend
2 teaspoons 100% maple syrup
½ teaspoon salt
FOR THE HERB-INFUSED CREAM:
1 cup of whipping cream
½ cup chicken or vegetable broth
2 crushed garlic cloves
3-4 thyme sprigs
1 sage sprig (4-5 leaves)
1 rosemary sprig
1 teaspoon salt
½ teaspoon white pepper
OPTIONAL GARNISH: Ginger thins, cranberry-studded crackers and fresh herbs

1. Carefully cut the tops off the pumpkins to create a bowl shape. Keep the knife at a 45-degree angle to create a rim for the lid to rest on. Thoroughly clean the inside of the pumpkins by scooping out seeds and scraping away stringy flesh with a metal spoon.

2. Adjust the oven shelf to the lower third of the oven, enough so that the pumpkins in their dish have clearance. Preheat the oven to 450 F.

3. Toast baguette slices in the oven until golden brown.

4. In separate saucepans, add 1 cup of cream and ½ cup of broth.

5. For spiced maple cream, add pumpkin pie spice blend, maple syrup and salt to the first cream and broth saucepan. Whisk to combine. For herb-infused cream, add garlic, thyme, sage, rosemary, salt and pepper to the second cream and broth saucepan.

6. Gently warm the mixtures on low heat. Take care to avoid boiling, which could curdle the cream. Stir occasionally, allowing flavors to infuse for about 20 minutes.

7. Transfer cream mixtures into separate liquid measuring cups. Strain and discard solids from the herb-infused cream mixture.

8. Layer toast rounds on the bottom of the inside of each pumpkin, then spread a generous handful of cheese blend over the toasts. Pour over some of the cream until approaching the top of the cheese. For one pumpkin, use the herb-infused cream, for the other pumpkin, use the spiced maple cream. Whisk cream mixtures occasionally as you go to redistribute any spices that may have floated to the top or settled to the bottom.

9. Repeat the layering process, taking care to press down on the toast rounds to compact the layers as you go. End with a cheese layer on top. Leave ½- to 1 inch of space to allow room for the filling to expand as it bakes. You may have leftover cream or cheese.

10. Return pumpkin tops and generously coat the outside of the pumpkin in olive oil.

11. Wrap the stems in foil to avoid charring. (Optionally, at this stage, pumpkins can be refrigerated until ready to bake and serve.)

12. Bake for 1-1½ hours until the filling has puffed and the pumpkin flesh is just tender. Remove the lid and test pumpkin flesh with a knife from the inside, taking care not to pierce the outer skin.

13. Allow pumpkins to briefly rest until cheese stops bubbling. Garnish with fresh herbs and a sprinkle of pumpkin pie spice to differentiate the two flavors. Add a serving spoon to each pumpkin.

14. Serve with remaining toast rounds, thin ginger snaps and/or cranberry-studded crackers arranged around the pumpkins.

15. Instruct guests to scoop some of the tender pumpkin along with the cheese onto their toasts.



STAFF PHOTO BY PEARL SPURLOCK

Rebecca DeLatin adds pumpkin pie spice to the pumpkin pie fondue.

Pasta with Lemon Pesto and Spinach

Serves 4. Recipe is adapted from Milk Street. If you want your pesto to stay bright and super-fresh, always sauce it off-heat, Milk Street advises. This will preserve the color, aroma and flavor as much as possible.

4 lemons
Kosher salt and ground black pepper
1½ teaspoons white sugar, divided
1 pound uncooked pasta
½ cup slivered almonds
1 ounce (without rind) Parmesan cheese, cut into rough, 1-inch pieces, plus finely grated Parmesan to serve
⅓ cup extra-virgin olive oil, plus more to serve
2-3 cups baby spinach, depending on taste
2 tablespoons finely chopped fresh chives

1. Using a vegetable peeler (preferably a Y-style peeler), remove the zest from the lemons in long, wide strips; try to remove only the colored portion of the peel, not the bitter white pith just underneath. You should have about ⅔ cup zest strips.

2. In a large pot, combine 2 quarts water, 1½ teaspoons salt, 1 teaspoon of sugar and half of the zest strips.

3. Bring to a boil and to cook for 2 minutes, then remove and discard the zest.

4. Add pasta and cook until al dente. Reserve 1½ cups of the cooking water, then drain the pasta and return it to the pot.

5. Meanwhile, in a food processor, combine the remaining zest strips, the almonds, Parmesan, the remaining ½ teaspoon sugar and ¼ teaspoon each salt and pepper.

6. Process until the mixture resembles coarse sand, with garlic, grated Parmesan cheese and extra virgin olive oil into a paste. Here, thick strips of lemon peel and slivered almonds stand in for herbs and (very expensive) pine nuts.

Boiling the peels before tossing them into a food processor with other ingredients not only softens some of their bitterness but also makes it easier to blend them into a creamy paste. It also gently flavors the pasta water with a hint of sunny lemon.

The original recipe calls for long, thin strands of spaghetti, but any twisted, ridged short-cut pasta also works since it traps the pesto in its grooves.

7. Drop the fresh spinach leaves straight into the steaming hot pasta, letting the residual heat wilt the leaves in about-1-2 minutes. Add pesto and ¾ cup of the reserved pasta water, then toss to combine; add more reserved pasta water as needed so the pesto coats the noodles. (I added about another ¼ cup.)

8. Toss in the chives. Taste and season with salt and pepper. Serve drizzled with additional oil and with additional grated Parmesan on the side.

I added a couple generous handfuls of fresh baby spinach for a pop of green, but depending on the season, you also could stir in sautéed asparagus, roasted broccolini (sweet) or sautéed rapini (bitter) to the pot.

Never one to waste ingredients, I used the peeled fruit to make homemade lemon curd.

A glass of a bright, herbaceous white like sauvignon blanc pairs perfectly with this dish. The pasta is very satisfying as an entrée, but if you'd rather dish it up as a side, serve alongside grilled shrimp or chicken or a flaky fish like baked salmon.

PASTA

Continued from page 2A

versatile ingredient for the home cook — they can be used to tenderize meat; add a zip to sauces, marinades and dressings; or flavor sweet treats like bars and cheesecake — but they also provide a lot of bang for the buck. You can use every single part of the fruit, including the rinds along with the zest and juice.

This creamy pasta dish is a classic example. A traditional Italian pesto is often made by mixing crushed, fresh basil and pine nuts