

## **Citrus Salt** (Makes about 1-1/4 cups)

### Ingredients:

1 cup flake salt (such as Maldon) or coarse salt

3 tablespoons citrus zest (any kind)

### Procedure:

Mix salt and zest in a bowl; work zest into salt with your fingers to release oils and flavor. Spread on a baking tray. Air-dry until dried completely, 8 hours to overnight. Keep airtight at room temperature for up to 2 months.

Note: Zest's color will fade over time, but this won't affect taste.

Revision: August 2017

Research on food preparation is ongoing—recommendations may change. Make sure your food preservation information is always current. Always follow up-to-date, tested guidelines and recipes from reliable sources. Visit the National Center for Home Food Preservation – your source for current research-based recommendations for most methods of home food preservation. <http://nchfp.uga.edu/>

Recipes are provided for educational purposes only. No endorsement by UC Cooperative Extension is implied. Trade and brand names are used only for information. The Cooperative Extension, University of California, and the U. S. Department of Agriculture do not guarantee nor warrant published standards on any product mentioned; neither does the use of a trade or brand name imply approval of any product to the exclusion of others which may also be suitable.