Citrus Salts

How to use?

• Spice up cocktails with flavorful rims. When serving up margaritas, try a lime-rimmed glass. ...
• Movie nights get a tasty showing with popcorns flavored with tangy lemon or lime salts. Season popcorn cooking on the stove with bright, tangy salts and it's lights, camera, action!
• Dinner gets a kick with citrus salts.

Photo by Nathan Dumlao
**Equipment**

- Cutting board
- Microplate or zesting tool of choice
- Spoon
- Small bowl
- Measuring spoons
- Cookie sheet
- Clean sterilized jars

**Ingredients**

**Lemon, Parsley & Garlic Salt**

- 1 pound lemons (approximately 4-5 lemons)
- 1 bunch flat-leaf parsley
- 3 garlic cloves
- 2 Tablespoons coarse sea salt

Yield: About 1/4 cup

**Chipotle Lime Salt**

- 1 teaspoon chipotle chili powder
- 2 limes
- 2 Tablespoons flaky sea salt

Yield: About 1/4 cup
Step 1. Prep

- Clean the fruit
- Grate peel from lemons or limes
- If using fresh herbs wash well and strip off leaves from stems
- Chop fresh herbs coarsely
- If using fresh garlic chop
- Combine fresh ingredients and chop until very fine
Step 2. Oven Drying

- Bake in a 350° oven, stirring occasionally, until lime zest is dry, about 5 - 10 minutes
  - Dry when no longer sticking to pan
  - Very important to watch or will burn
- Dehydrator set at 125 degrees, for about 1 hour

Step 3. Gathering

- Measure all of your dried ingredients
**Step 4. Combine**

Use a spoon to combine all the dried herbs and spices

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**You Did It!**

- Place into sterilized container
- Label
- Store in a cool, dark place
- Use often to add zip to your food

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**Super Bowl Yummy!**

**Tatar Tots with Citrus Salt**

- 1 package frozen Tatar-tots
- Flavored Salt

**Directions:**
1. Prepare Tatar-tots according to package directions
2. Lightly sprinkle flavored salt while hot
3. Enjoy!
Yummy Ideas

- Rim a glass with salt before filling with a margarita or mojito
- Add a pinch to roasted vegetables
- Liven up your homemade mayo
- Sprinkle over a resting steak
- Rub onto chicken before roasting
- Add a sprinkle to your salad dressing to brighten it up
- Substitute for some of the salt in a recipe, for savory or sweet dishes. Salt brings out the flavor in everything and a punch of citrus can be amazing
- Add a pinch to fish before it goes on the grill
- Stir a bit into soup before serving