

Dried Lemon Peel



Don't throw away those lemon peels. It's easy to dry them for use in cooking, cleaning and body care (yes, really!)

First, wash your lemons. Please only use fruits that are organic or haven't been sprayed. Peel them with a vegetable peeler and try to get just the rind, not the bitter white pith.

Place the peels in a single layer in your dehydrator. My giant pile of peels filled three trays in my [Nesco dehydrator](#).

Dry them for 10-12 hours at 95 degrees. You'll know they're completely dry when they snap and don't bend.

Use an Herb Grinder or Coffee Bean grinder to Pulverize the dry Lemon rind. Store in a glass jar with a small desiccant pack. Keep in a dark cool place.

Cooking With Dried Lemon Peel

When substituting in a recipe, use 1 teaspoon dried peel for each tablespoon of fresh peel called for in your recipe.

Make your own lemon pepper! Combine 2 Tbsp lemon peel powder and 1 Tbsp pepper; add 1 tsp salt if desired.

Add a pinch to tea or your homemade salad dressing.

Mix with sugar and sprinkle over scones or other baked goods; add to sugar cookies for a pop of flavor.

Put a bit into the crumb topping for apple crisp.

Give your vanilla or lemon pudding extra zing with a dash of lemon peel powder.

This Powder is Pure Kitchen Gold, it gives you maximum Flavour and prevents kitchen waste. You can put every ounce of those lush lemons to good use! You can use the same process for oranges too!!