Seasonal Winter: Citrus, Shrubs, and Soft Cheese

Now that your fall and winter fruits and vegetables have been harvested and preserved, it's a great time of the year to work with citrus, make soft cheeses and beverages using your preserved fruits. Shrubs and switches are interesting and refreshing. We have gathered some interesting links that include harvesting, preserving procedures, and recipes.

The UC Master Gardeners of Sonoma County have produced "Veggie Happenings" videos that have **UC Master Food Preservers of Sonoma County** demonstrations on the topics which are also linked in our website: **https://ucanr.edu/sites/MFPSC/**. Remember to follow tested recipes for a safe product. Enjoy!

-CITRUS-

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There are many options for preserving, lemons, oranges and your other favorite citrus: marmalades, jellies, jams, frozen juice, marinades, sauces, and beverages.

See **Preserving Citrus**

See **Low Sugar Orange Marmalade**

See **How to Use Preserved Citrus**

See **Sunshine Citrus Sauce**

-SOFT CHEESES-

Home cheese making can be simple, fun and rewarding.

Proper preparation and sanitation will make safe, great tasting cheese. If you're new to cheese making, start with a simple recipe, maybe ricotta, cream cheese or mozzarella, until you get the basic principles mastered.

See **Making Soft Cheeses**

See **Making Mozzarella and other soft cheese**

See **Making Mozzarella step by step**

See **Making Fresh Mozzarella**

-SHRUBS and SWITCHELS-

Shrubs and switchels are great thirst quenchers you can make using your canned and frozen fruit or fruit purees.

Shrubs are a refreshing beverage made with a combination of fruit, sugar, and vinegar. They are also known as drinking vinegar. They can be mixed with sparkling water, or as a mixer in an alcohol-based beverage.

A switchel is a specific mixture of apple cider vinegar, ginger, and a sweetener.

See **Shrubs & Switchels**

See **November Veggie Happenings, shrubs on YouTube**