



UCCE Master Food Preservers of El Dorado County

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"Preserve today, Relish tomorrow"

This seasoning blend is incredibly versatile. Change the type of citrus, if desired, or use a mix. Sprinkle it directly on meat, or use it in marinades and dressings, to flavor rice, and more.

Lemon Rosemary Seasoning

Yield: about 1 cup

½ cup dried zested lemon (or any citrus) peel
1 teaspoon cup cracked black peppercorn
1 Tablespoons canning salt
1 teaspoon garlic powder or 1 Tablespoon garlic flakes
1 teaspoon onion powder or 1 Tablespoon onion flakes
2 Tablespoons coarsely ground dried rosemary
1 teaspoon red pepper seeds (optional)



1. Mix all ingredients together and place in an airtight container.
 2. Label and date the container and store in a cool, dry place.
- **Marinade:** 1 tbsp seasoning blend to 1 cup olive oil.
 - **Rice Seasoning:** 1 tsp seasoning blend per cup of cooking water

Recipe from the kitchen of MFP Laurie Lewis

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