

## DIY Dried Lemon Peel: Add a Burst of Citrus to Every Dish

Homemade Dried Lemon Peel ???: Bright, Zesty, and Full of Possibilities



TEMP  
**170°F**

PRINT  
**Recipe Card**

SAVE  
**PDF**

SOURCE  
**ChefManiac**

### INGREDIENTS

Organic lemons (as many as you like)  
Cold water, for washing

### DIRECTIONS

1. Wash : Thoroughly Rinse your lemons well under cold water. Opt for organic lemons when possible-this ensures no unwanted sprays or waxes make their way into your finished product.
2. Peel : Carefully Use a vegetable peeler to remove only the yellow outer rind of the lemon, avoiding the bitter white pith underneath.
3. Arrange to : Dry Lay the peels in a single layer on a dehydrator tray. Make sure they're not overlapping so air can circulate evenly.
4. Dehydrate : Slowly Set your dehydrator to 95°F (35°C). Dry the peels for 10-12 hours. You'll know they're ready when they snap cleanly instead of bending.
5. Use or : Powder Whole: Use as-is in potpourri blends or for infusing broths and teas.
6. Powder: Grind in a spice grinder or coffee mill into a fine powder.
7. Store : Smart Keep the powder in an airtight container in the refrigerator. It'll stay fresh for up to a year!

### TIPS FOR SUCCESS

Use a Sharp Peeler : A dull one will drag too deep and include bitter pith.

Skip the Oven : If using an oven, keep the temp very low (170°F) and check frequently.

Use Fresh Peels : Don't dry peels that have already been zested or used-they'll lack essential oils and flavor.

