



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 Pepper Seasoning

Yield: about 1 cup

½ cup dried zested lemon peel
¼ cup cracked black peppercorns
2 tbsp salt (*or to taste*)
2 tsp garlic powder
2 tsp onion powder
1 tsp sugar (*optional, but it does balance the flavors*)

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.
- **Salad Dressing:** 2 tsp seasoning blend, ½ cup olive oil, 1 tbsp white wine vinegar, 1 tbsp lemon juice, 1 tbsp honey
- **Slaw Dressing:** 1 ½ tsp seasoning blend to 1 cup mayonnaise
- **Rice Seasoning:** 1 tsp seasoning blend per cup of cooking water

Recipe from the kitchen of MFP Laurie Lewis

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