

Citrus Dill Salt

Prep 5 min | Cook — | Rest —

Bright and refreshing — like sunshine in a jar. Perfect for seafood or spring produce.

Special tools: Microplane or zester if drying fresh citrus.

Ingredients

- 2 Tbsp flake sea salt
- 1 Tbsp dried lemon zest (or orange zest)
- 1 Tbsp dill
- ½ tsp garlic granules
- ¼ tsp white pepper



Directions

1. Combine all ingredients.
2. Spread on tray to dry 1–2 hrs if zest is fresh.
3. Store airtight.

Notes

Use as finishing salt on fish, salads, or eggs.