

# Citrus Dill Salt

Prep 5 min | Cook — | Rest —

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

Special tools: Microplane or zester if drying fresh citrus.

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## 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.