

Lemons

3 Pounds of average lemons filled 4 medium trays *

[Adventures in Freeze Drying for Beginners: Tackling Citrus and Silicone Mats](#)

Ingredients:

Lemons, Oranges, or Limes work great for this if you want slices to add to a favorite drink



Directions:

1. Using Boiling hot water, dip each fruit into the boiling water for up to 60 seconds, then finish rubbing wax off of fruit with paper towels.
2. Slice as evenly as possible. I tried to slice mine no more than ¼ inch thick
3. Line trays with parchment or silicone.
4. Space out fruit in single layer. It's okay if they are touching
5. Pre-Freeze in freezer or go straight into the freeze dryer
6. Freeze dry
7. Store appropriately. (See Tips & Tricks for storage help)

My lemons are very potent! One slice will add flavor to multiple 24 oz water bottles of water, and can get overpowering if left to sit...you may want to slice your slices in half before you freeze dry.

Cycle Time: My cycle time was ~24 hours using single layer of fruit in a medium Harvest Right Freeze Dryer with the Premier pump

Rehydration: Not intended



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray