

# Dehydrating and Freezing Citrus

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**UNIVERSITY OF CALIFORNIA**  
Agriculture and Natural Resources

UC Master Food Preserver Program

# Recipe Source

## Dried Citrus Slices

Source : The Dehydrator Bible,  
2009



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## For a 9-Layer Dehydrator Use Approximately 14 Large Eureka Lemons

### Wash the Fruit

Thoroughly wash the fruit. Be sure to scrub all dirt, wax, and debris. This may require several washings.

### Preparation

Cut fruit crosswise into slices about 1/4 inch thick.

### Drying:

Place on mesh drying trays. Dry at 130°F.

### Time: limes and oranges

16 to 18 hours; lemons: 18 to 20 hours;  
grapefruit: 22 to 24 hours.



## For a 9-Layer Dehydrator Use Approximately 14 Large Eureka Lemons

Special instructions: if possible, flip the slices several times so they dry evenly. Doneness test: slices should be firm, brittle and no longer pliable.

Tip: The flesh may pull away from the center of the slices as they dry. Even though the fruit slices may feel dry, moisture from within the juice sacs can diffuse outwards upon cooling and make previously firm slices feel pliable. You may have to put slices back in the dehydrator after they have been stored overnight to finish the drying process.



# Final Product

(After 18 Hours in the Dehydrator)



# How to Use Dehydrated Citrus Slices

You can utilize dehydrated citrus, in tea blends, mocktails, cocktails, mulled wine, warm ciders, elderberry, syrup and so much more.



## How to Use Dehydrated Citrus Slices

Dehydrated citrus can make a drink go from basic to elegant and sophisticated



# Freezing Citrus

There are many ways to freeze citrus for cocktails and mocktails.



# How to Freezing Citrus

(Keeps best at a temperature of 0° F or lower)

## Unsweetened Pack

- Thoroughly wash fruit
- “Simply pack, seal and freeze, and seal”.
- Label container (name of product, added ingredients, and packaging date.
- Can be added cocktails, mocktails, and hot or cold water

Source: Fundamentals of Consumer Food Safety and Preservation Master Handbook

## Freezing Juices

- Purees and juices can be packed as prepared.
- To ensure the best quality product, remove air from packaging
- Juice can be stored in freezer safe mason jars with the appropriate amount of headspace.
- Don't forget to label your containers.



# Citrus Zest

(If you decide to freeze your citrus juice, please consider dehydrating the zest in order to minimize food waste).

- The same process as dehydrating sliced citrus
- For drinks, can be used in tea blends, rimming salts, and flavoring hot chocolates and coffees.
- Great to have on hand for other culinary uses like preparing spice blends, salad dressing, barbeque rubs, and seasoned salts.

