

Homestead Wife Life

Practical Things Done Beautifully

CITRUS IN HONEY

What it is:

Fresh citrus slices preserved in honey. Over time the flavor infuses, creating a bright, aromatic syrup for tea, glazes, marinades, dressings, baking, and everyday kitchen use.

This is a scalable kitchen system, not a fixed recipe — make one jar or several at a time.

Ingredients:

Fresh citrus (as much as your jar will hold)

Raw honey (enough to fully cover the fruit)

Notes:

Use organic or very well-washed fruit

Remove all seeds

Slice citrus 1/8–1/4 inch thick

This recipe is scalable — any size jar, any amount of citrus

As a rough guide, 3–4 medium citrus fruits will fill a quart jar

Always keep fruit fully submerged in honey

Extra sliced citrus can be dehydrated immediately for later use

Method:

1. Slice citrus thinly and remove all seeds.
2. Pack slices into a clean jar without crushing.
3. Pour honey over fruit until fully submerged.
4. Stir gently to release air pockets.
5. Cap loosely for 24 hours.
6. Tighten lid and refrigerate.
7. Check after 24 hours and add honey if needed.

Infusion Timing:

Usable after 3–5 days

Best flavor after 2 weeks

Storage:

Refrigerator only

3–6 months if fruit remains submerged

Safety:

Always keep fruit covered

Use clean utensils

Discard if mold forms

Food use only

USE THE SCRAPS: MIXED CITRUS CLEANING VINEGAR

What it is:

A powerful household cleaner made from citrus scraps and white vinegar. Mixed citrus creates broader cleaning power than orange alone.

Ingredients:

Citrus scraps (ends, peels, trimmed slices)

White vinegar

Method:

1. Fill a jar 2/3 full with citrus scraps.
2. Cover completely with white vinegar.
3. Submerge all scraps.
4. Cap tightly and store 2–4 weeks.
5. Strain and bottle.

How to Use:

Full strength for heavy grease

Dilute 1:1 for daily cleaning

Optional herbs for scent

Important:

Do not use on marble, granite, stone, or unfinished wood.

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