

Citrus Sugar & Spice Blends

A finished-ingredient packet: garden (or market) → drying → larder blends

These blends are not random. They are the result of planning for the flavors we love to eat, then preserving those flavors so the larder can support daily cooking all year long.

Why Growing and Drying Our Herbs Makes This Possible

These blends don't start at the spice grinder — they start months earlier. When herbs are grown at home (or sourced fresh from a farmers market), they can be harvested at their peak and dried with care so their aroma and flavor are preserved. Drying is a one-time effort that pays off all year: a single harvest becomes finished larder ingredients we reach for again and again.

Not everyone has a garden — and that's okay. The same system works if you buy fresh herbs locally, grow a few pots on a porch, or start with one herb and build over time. What matters is intention: choosing flavors you actually use, then preserving them so they're ready when you need them.

Quick note on citrus powders: In this packet, sugars are built with **whole-fruit citrus powders** (rounder, gentler), while salts use **peel-only citrus powders** (brighter, more aromatic).

Citrus Sugar Blends

All sugar blends: combine, pulse briefly (or crush by hand), and store in a dry jar. For best aroma, let sit 24 hours before first use.

Lemon Lavender Sugar

Ingredients	Method
<ul style="list-style-type: none"> - 2 cups granulated sugar - 2 tsp whole-lemon powder - 1–2 tsp dried culinary lavender (start small) 	<p>Pulse 6–10 times until evenly scented (not powdered). Rest 24 hours, then stir and jar. Use for shortbread, scones, tea cakes, and fruit.</p>

Lavender is powerful—begin with 1 tsp and adjust after resting.

Orange Cardamom Sugar

Ingredients	Method
<ul style="list-style-type: none"> - 2 cups granulated sugar - 2 tsp whole-orange powder - 1 tsp ground cardamom 	<p>Pulse briefly to combine. Rest 24 hours, then jar. Lovely in coffee cake, quick breads, streusel, and whipped cream.</p>

Lime Mint Sugar

Ingredients	Method
<ul style="list-style-type: none"> - 2 cups granulated sugar - 2 tsp whole-lime powder (or a gentle pinch of lime peel powder) - 1 tsp dried mint, ground fine 	<p>Grind mint to a fine powder first for even distribution. Pulse everything together briefly. Rest 24 hours, then jar. Great with berries, iced drinks, and cookies.</p>

Mint is strong when dried—keep it subtle so lime stays the lead.

Lemon Vanilla Sugar (Using Vanilla Sugar Already Made)

Ingredients	Method
<ul style="list-style-type: none"> - 2 cups vanilla sugar (prepared earlier) - 2 tsp whole-lemon powder 	<p>Pulse briefly to blend. Rest 24 hours, then jar. Use anywhere you'd use vanilla sugar—cakes, muffins, pancakes, and tea.</p>

This is larder thinking: build one ingredient once, then let it support the next.

Citrus Spice Salts

All salt blends: keep everything fully dry. Grind herbs/spices as needed for an even texture. Use fine sea salt for everyday cooking or coarse sea salt for a finishing blend.

Lemon Rosemary Garlic Salt

Ingredients	Method
<ul style="list-style-type: none"> - ½ cup sea salt (fine or coarse) - 1 Tbsp lemon peel powder - 1 tsp dried rosemary, ground very fine - 1 tsp garlic (powder or minced) 	<p>Grind rosemary until very fine (rosemary must be small to blend well).</p> <p>Stir together with salt, lemon peel, and garlic.</p> <p>Jar and label. Excellent for potatoes, chicken, vegetables, and bread dipping oil.</p>

Orange Thyme Onion Salt

Ingredients	Method
<ul style="list-style-type: none"> - ½ cup sea salt - 1 Tbsp orange peel powder - 1 tsp dried thyme, lightly crushed - 1 tsp onion (powder or crushed flakes) 	<p>Crush thyme and onion flakes to reduce big pieces.</p> <p>Mix thoroughly with salt and orange peel powder.</p> <p>Jar and label. Beautiful with roast chicken, carrots, squash, and soups.</p>

Lime Chili Mint Salt

Ingredients	Method
<ul style="list-style-type: none"> - ½ cup sea salt - 1 Tbsp lime peel powder - ½–1 tsp chili powder (choose one variety) - ½ tsp dried mint, ground fine 	<p>Grind mint very fine so it distributes evenly.</p> <p>Mix everything and jar.</p> <p>Use on corn, beans, eggs, roasted veg, and avocado.</p>

Keep chili gentle—this is bright and fresh, not meant to be aggressively spicy.

Lemon Marjoram Pepper Salt

Ingredients	Method
<ul style="list-style-type: none"> - ½ cup sea salt - 1 Tbsp lemon peel powder - 1 tsp dried marjoram, crushed - 1 tsp cracked peppercorns 	<p>Crush marjoram and crack peppercorns to your preferred texture.</p> <p>Mix with salt and lemon peel powder.</p> <p>Jar and label. A quiet everyday seasoning for eggs, chicken, and vegetables.</p>