

Lemon Pepper Seasoning

Ingredients

4tsp dried lemon zest

2 tablespoons rainbow (multi-coloured) peppercorns

¼ teaspoon dehydrated minced garlic

¼ teaspoon dehydrated onion flakes

Instructions

1. Combine dried lemon zest and peppercorns in the bowl of a food processor, herb/coffee grinder and pulse until coarse.
2. Add dehydrated garlic and onion, blend until fine and thoroughly combined.
3. Transfer to an airtight container; rest before using so flavours can meld, about 3 hours.

