

Shaved Frozen Lemon or Lime



I love lemons and limes, everything that has any lemon or lime...but what to do when you have too many o them? Freeze them!





Wash well the lemons, and place them in the freezer. Once the lemons are completely frozen, just use your microplane grater/zester to grate the whole lemon and sprinkle it on top of your food. You can add the shaved lemon (whole) in your tea, as shown here, on your salad, juice, baking good, desserts, soups, marinades...use everywhere where you would use lemon or lime.



Apparently the lemon peels contain more vitamins than the lemon juice and by grating the whole lemon you will not be wasting any of the good thing.

I hope you enjoy this simple idea of using whole frozen lemons or limes.

***Thank you for stopping by Color Your Recipes...have
a colorful day!***