

## Dried Citrus Garlands

### Equipment

- Large needle
- Cord or twine
- Drill with small bit or awl  
(something to create a hole) – optional



### Materials

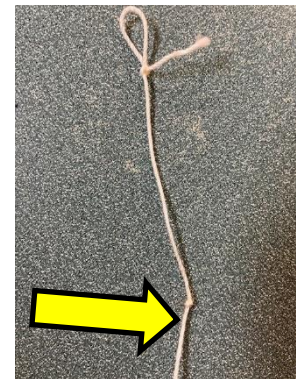
- Dried citrus slices (see note at end of instructions)
- Cinnamon sticks, star anise, whole cloves, whole nutmeg – optional

### Instructions

- Cut your cord or twine to the desired length plus 2 – 3 inches for knots
- Tie a loop at one end that will be used to hang the garland



- Thread the needle with the other end of the cord or twine
- Create holes in your citrus slices using your needle or awl
- Tie a knot near the end loop of your cord in the spot where the first citrus slice should hang



- Pull the cord through the slice until it reaches the knot then tie a second knot to keep the slice in place



- Select the next place on the cord for a second slice and tie a knot then repeat the previous step
- Continue along the cord until all slices are strung
- Bunches of cinnamon, whole cloves or star anise can be tied to garland at various intervals

- To finish tie a loop at the other end of the garland
- Hang in a window, above a stove or fireplace, or anywhere you'd like a bit of color and citrus scent

### Notes

A drill with a very small bit can be used to drill a small hole in the whole nutmeg which can then be strung between citrus slices.

A square knot tied can be used to secure citrus instead of tying knots on either side of each citrus slice.



Storing the garland away from extreme heat and pests will keep it usable for many years.

### Drying Citrus

- Heat oven to 170°
- Slice citrus into ¼ inch slices
- Lay them out on a cooling rack so that they do not touch
- Place cooling rack in a cookie sheet pan
- Bake for 4 hours, turning sheet pans and moving them between racks every hour
- Slices may not be dried after 4 hours. Continue drying process until they are completely dry. They should not be soft or moist otherwise they will rot/mold.
- Citrus can also be dried in a dehydrator. Follow manufacturer instructions for drying times.