



lemon vinaigrette

- +1/4 cup olive oil
- +3 Tbs apple cider vinegar
- +1 Tbs honey
- +1 tsp Dijon mustard
- +1/4 tsp garlic powder
- +1/4 tsp onion powder
- +1/4 tsp Italian seasoning
- +1 tsp Milne MicroDried® Whole Lemon Powder**
- + Salt and pepper to taste

1) Add all ingredients together in a dish with a tight fitting lid and shake for 10 seconds OR add all ingredients to a blender and blend for 5-10 seconds OR whisk the ingredients together.

2) Double or triple the recipe for a larger salad or to use as a marinade for fish, chicken, vegetables or pasta salad.

5) Store in an airtight container in the refrigerator for up to one week.

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Milne MicroDried® Whole Lemon Powder



Recipe Inspired by
LINDA IORIO
PRO ingredients





lemon lime mojito

Milne MicroDried® Whole Lemon Powder

Milne MicroDried® Whole Lime Powder

+12 mint leaves

+1/2 tsp Milne MicroDried® Whole Lemon Powder

+1 tsp Milne MicroDried® Whole Lime Powder

+ 4 Tbs simple syrup

+ Lime flavored sparkling water

+ 2 fl oz white rum

1) Muddle eight mint leaves, **Milne MicroDried® Whole Lemon Powder** and **Milne MicroDried® Whole Lime Powder** together until fruit powders have mostly dissolved and the oils in the mint have been released.

2) Fill two glasses with ice and divide the mint mixture between the them.

3) Pour 1 oz of white rum and 2 Tbs simple syrup into each glass over the ice and mint mixture.

4) Fill the remainder of each glass with sparkling water and garnish with remaining mint leaves.

sweet orange cocktail rim

Milne MicroDried® Whole Orange Powder

+2 Tbs Milne MicroDried® Whole Orange Powder

+ 2 Tbs coarse sugar

+ 1/4 tsp coarse salt

1) Mix all ingredients together in a small bowl.

2) Transfer mixture to a flat surface like a small plate or cutting board.

3) Wet rim of empty glass with the citrus juice of your choice and gently press the rim into the orange mixture and twist, until rim is fully coated.

