
Key Lime-Mint Sugar

Southern Living 2020 Annual Recipes

Preparation Time: 10 minutes

Start to Finish Time: 2 hours 10 minutes

1 tablespoon fresh mint, finely chopped

2 tablespoons Key lime zest (from ten Key limes)

1/4 cup granulated sugar

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In a mini food processor, process the mint, Key lime zest and 1/4 cup of the granulated sugar until the sugar is finely ground, about 10 seconds.

Place the mixture in a bowl. Stir in an additional 1/4 cup of granulated sugar. Spread the mixture on a rimmed baking sheet. Let stand at room temperature until dry, about two hours.

Return the mixture to the food processor. Pulse until finely ground, about four times.

Store in an airtight container in the refrigerator for up to three months.

Yield: 1/2 cup

Beverages

Per Serving (excluding unknown items): 390 Calories; trace Fat (0.1% calories from fat); trace Protein; 100g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Vegetable; 6 1/2 Other Carbohydrates.