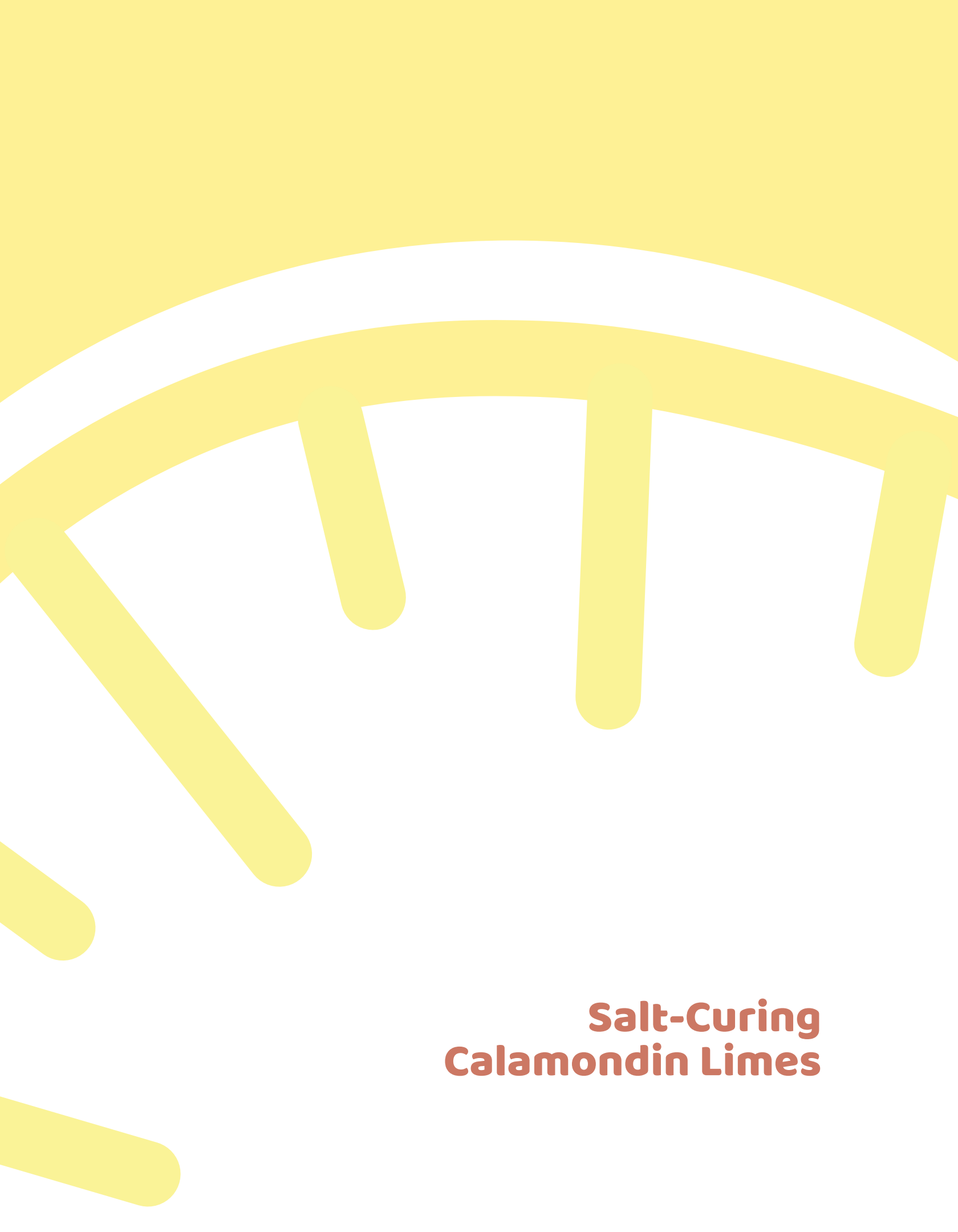


Slit or juice limes.

In a jar, layer fruit & salt until the jar is full, ending with a lot of salt on top. Do not put a lid on it because it will turn to water. Use a screen with rubber bands.

Let sit for at least a week.
Do not disturb it at all.

Lay the fruit on the drying racks
& dry until crispy,
about 2 days of drying.



Salt-Curing Calamondin Limes

A large, stylized graphic in the top half of the page. It features a thick yellow curved line that starts from the top left and sweeps towards the bottom right. Overlaid on this is a white, branching, Y-shaped structure that also curves from the top left towards the bottom right, with three distinct branches. The background of the top half is a solid yellow color.

Calamondin Lime Chips



Wash the limes, and thinly slice limes with peel intact and place on parchment paper.

Dehydrate in an oven on lowest temperature flipping each chip at least once for complete drying.

Chips can also be dried in a dehydrator using the same method (6-8 hours).

Place in sealed plastic zip-lock bags and use as a garnish or simply as a healthy dessert snack.

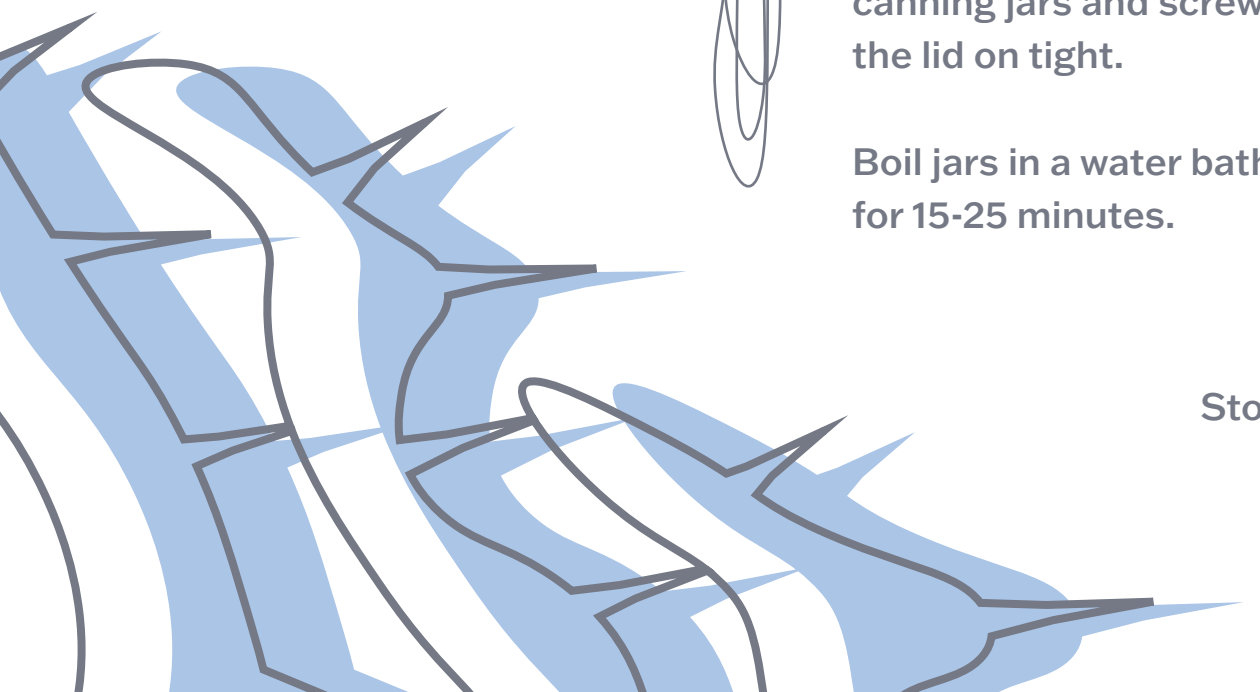
A stylized illustration of a blue cactus with multiple arms and sharp spines, rendered in a flat, graphic style. The cactus is positioned on the left side of the image, with its arms extending upwards and outwards. The spines are represented by sharp, triangular shapes pointing outwards from the arms. The overall color is a solid blue, and the lines are clean and black.

Spicy

Barrel

Cactus

Chutney



1 qt. chopped barrel
cactus fruit

1 tbsp. sugar

1 tsp. salt

2 tbsp. apple cider
vinegar or
date vinegar
Jalapeños or
chiltepin
to taste

1-2 tbsp. extra virgin
olive oil

2-8 clvs. Garlic



Chop barrel cactus fruit flesh into 1/4 inch square chunks or into strips about 1/4 -1/8 inches wide.

Place cactus pieces into a pot and cover with water.

Bring to a boil and then reduce heat to a simmer.

Add sugar, salt, vinegar, and jalapeños or chiltepin into the pot.

Leave pot covered and cook fruit for at least 60 minutes until the fruit is softened.

Remove from heat and add garlic and olive oil into the pot.


Pour hot chutney into clean canning jars and screw the lid on tight.

Boil jars in a water bath for 15-25 minutes.

Store and enjoy!

Cucumber Ocotillo Salad

2 cucumbers
2 tbsp sugar
¼ cup white wine vinegar
¼ cup minced ocotillo buds
2 tbsp minced parsley
Salt and pepper to taste

- 
- Slice cucumbers into thin slices.
 - Add minced ocotillo buds and parsley.
 - Add sugar and vinegar and toss.
 - Chill 1 hour.
 - Season with salt and pepper to taste.

Mesquite syrup

18 cups mesquite pods
10 Cinnamon sticks
9 cups water
1 cup sugar
Pectin

Break up mesquite pods and place in a large stock pot.

Add cinnamon sticks and water.

Bring to a boil and turn down heat to simmer. Simmer for 1 hour. Pods will sink to the bottom.

Strain pods from the broth.

Use 6 cups of the broth and mix with sugar and ½ packet of pectin in a pot. Bring to a boil for 5 minutes.

Remove from heat.

Ladle hot syrup into clean jars. Screw lids on tight and store.

Prickly Pear Pickled Garlic

Pickled Garlic

5 lbs garlic
14 cups vinegar
4 tsp pickling salt
4 cups prickly pear juice
1 cup sugar
4 drops red food coloring

Peel and wash all garlic.

Blanch for one minute.

Mix remaining ingredients in a pot.

Bring to boil.

Put peeled garlic in jars,
then fill with vinegar solution.

Follow canning procedures.