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r/SalsaSnobs



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r/SalsaSnobs • 2 yr. ago

sreeazy_human



Blending full limes/lemons?

Question

Hi everyone,

I just finished watching Pressure Cooker (very entertaining show if you like some drama with your cooking) and one of the chefs makes a mole negro and she blends a full charred lemon. Like rinds and all.

Has any of you done this before and can illuminate me in what flavours this add? Is this something I've been missing in my cooking?

I want to try but I'm scared my blender is not powerful enough to deal with that.

Thanks in advance

Edit: switched charred for charred



7



8



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j1mb0 • 2y ago

I've used a full lime and a full orange before. I wouldn't recommend it tbh, the pith is very bitter and it's not a pleasant experience. Evidently there are some recipes where it works apparently, but I haven't found one.

Just zest it, and then peel it. Use the zest and the fruit, discard the bitter peel.



7



Reply



sreeazy_human OP • 2y ago

Thank you for sharing your experience! Definitely gonna stick to zesting and juicing :)



3



Reply



super-stew • 2y ago

If you're curious to try something somewhat similar, try yuzu-koshō - fermented yuzu peel and chilis. Extremely salty but great flavor. Or just use zest. But yeah, blindly using a whole fresh citrus fruit (especially a lime) sounds super bitter.

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Oh thank you for the suggestion, I'll look into where I can get some of that fermented yuzu peel to try!!

↑ 3 ↓ ○ Reply ...



MamaCris • 2y ago

There are a few tricks involved. And it comes down to proportions. My roasted salsa verde includes a whole lime. I just gave it a try one time and loved it, and haven't looked back.

Give it a good scrub. Trim off the top and bottom until you get to flesh - that little knot on top and bottom are pure pith and bitter. I cut it in half and char it along with the rest of the ingredients. And for an entire half sheet pan of produce (tomatillos, peppers, onions, garlic), a max of 2 small limes. But I start with one, taste and adjust. Honestly, once it's cooked, my regular old Oster beehive blender hasn't had any problem with it.

Typically I do one whole charred lime and juice from another (fresh). If I'm doing a big batch, I'll do 2 (charred), but go slow. You can definitely taste it, it adds a citrus punch, plus bitterness, which I think is a lovely note as long as it's gentle. I have added too much whole lime in the past, and not only was the bitterness too much, but the citrus dominated the palate. Letting it sit a couple days helped, but adding a bit more pepper/onion helped, too.

⊖ ↑ 2 ↓ ○ Reply ...



sreeazy_human OP • 2y ago

Thank you for your answer! I am curious to try this

↑ 1 ↓ ○ Reply ...



isdrama • 2y ago

Thanks for asking this, needed this info today

↑ 2 ↓ ○ Reply ...



r/cocktails • 3 yr. ago

Has anyone quartered, blended limes with the peel on, and strained as a way to more quickly juice limes?

5 upvotes · 31 comments



r/bartenders • 7 mo. ago

Seeing as everyone is posting their limes...



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What liquor would you recommend with limeade?

4 upvotes · 41 comments



r/cocktails • 9 mo. ago

Freezing whole lemons and limes?

2 upvotes · 8 comments



r/bartenders • 4 mo. ago

How much do you pay for Lemon / Lime juice?

57 comments



r/cocktails • 9 mo. ago

Hi! How much are you paying for 1kg (2.2 lbs) of limes or 1kg of lemons in your city?

1 upvote · 41 comments



r/Cooking • 1 yr. ago

Why did I blend a whole lemon into a cake? So you don't have to.

753 upvotes · 102 comments



r/TooAfraidToAsk • 2 yr. ago

Is it ok to eat whole lemons daily including the peel as well?

38 upvotes · 40 comments



r/cocktails • 6 mo. ago

how to keep fresh lemon longer?

5 upvotes · 20 comments



r/Cooking • 1 yr. ago

Any ideas what I can do with all the lemons?

20 upvotes · 73 comments



r/Cooking • 7 yr. ago

What to do with big bag of limes?

41 upvotes · 94 comments



r/cocktails • 1 yr. ago

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r/Tiki • 6 mo. ago

What's your favorite cocktail that uses lime?



96 upvotes · 60 comments



r/TooAfraidToAsk • 2 yr. ago

Is it safe to blend whole lemons, peel and all with water and ice to drink?

1 upvote · 6 comments



r/cocktails • 9 mo. ago

Tequila

20 upvotes · 44 comments



r/Cooking • 2 yr. ago

Recipes to use lots of lime juice?

39 upvotes · 98 comments



r/Cooking • 2 yr. ago

What to do with Makrut limes (not the leaves!)

2 upvotes · 8 comments



r/AskUK • 2 yr. ago

What Lemsip do you prefer, Honey and Lemon or Blackcurrant?

4 upvotes · 26 comments



r/cocktails • 18 days ago

Homemade Limoncello



105 upvotes · 13 comments



r/Kombucha • 2 yr. ago

Which method is better for Flavoring: Puree or Whole Fruit/Vegetable?

4 upvotes · 22 comments



r/cocktails • 10 mo. ago

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r/AskCulinary • 2 yr. ago

Anyone have experience with savory ingredients/vegetables for sweet sugar syrups? Had a rosemary syrup that I'd like to simulate with other veg.

8 upvotes · 7 comments



r/Cooking • 2 yr. ago

Need recipes that use Lemons

3 upvotes · 14 comments



r/cocktails • 18 days ago

Whats the Ultimate Mojito?

32 upvotes · 78 comments



r/cocktails • 1 mo. ago

Can I use Kaffir Limes in cocktails?

152 upvotes · 73 comments



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