

# LIMONEIRA®

SINCE 1893

## Make Holiday Cheer Easy with Limoneira Citrus

*Use Megan Roosevelt's simple recipes and tips to celebrate the holidays in style*

(Santa Paula, CA) – Thanksgiving is behind us, but the holidays are just getting started – and no matter the celebration at hand, the headache that often comes with holiday planning can certainly put a damper on things. Once again, Limoneira spokesperson and Healthy Grocery Girl's Megan Roosevelt has come to the rescue and created an array of her favorite holiday entertaining recipes and décor ideas to make that holiday meal as delicious and stress-free as possible. Also joining Megan is Simply Quinoa founder Alyssa Rimmer with a yummy, healthy holiday treat of her own.

For a helpful demonstration, you can watch Megan create the recipes below [here](#) on the Limoneira YouTube channel. Don't forget to subscribe – videos with more wonderful recipes, tips and tricks not detailed in this release will be added to the channel each Friday throughout the month.

*Limoneira has also partnered with additional global chefs and mixologists, nutritionists, and beauty lifestyle and green cleaning experts to share their knowledge with the customers of our grocery and food service partners around the world. Their biographies can be found on [Limoneira's website](#).*

Take a look at this month's recipes and décor tips below.

**Cinnamon Orange Hot Coco** – This deliciously sweet treat is sure to chase any winter blues away.

Ingredients:

- 1 cup fresh squeezed Limoneira orange juice
- 2 cinnamon sticks
- 2 cups non-dairy milk
- 3 tbsp raw cacao powder
- 3 tbsp real maple syrup
- 1 pinch sea salt



*Directions:* Juice a Limoneira navel orange. Add cinnamon sticks and orange juice to a small pot and simmer for 5 minutes. Then remove the cinnamon sticks, and add the milk, maple syrup, cacao powder and just a pinch of sea salt. Whisk everything together until the hot cocoa is silky smooth. Finally, place back on the stove and heat until bubbling. Pour into mugs, top with just a couple of marshmallows (to taste) or even a cinnamon stick, and just a dash of navel orange zest as a finishing touch. Serve and enjoy!

**Citrus Garland** – Easy to make and lovely to look at – it’s a holiday classic with a citrus-y twist!

You’ll need:

- Garland greenery
- Dried Limoneira orange slices
- Ornament hooks

*Directions:* Take dried oranges (or lemons, for that matter) and an ornament hook (green is ideal, as they’re nearly invisible within the garland) and attach to each citrus slice. Use hooks to hang garland in the chosen location, and then hang citrus slices from the garland for a festive, totally D-I-Y décor piece – perfect for stair railings, mantles, or any flat surface where the citrus can hang.



**GUEST VLOGGER RECIPE:** Alyssa from **Simply Quinoa**



**Vegan Lemon Protein Bites** – Easy, delicious, and nutritionally balanced, these bites are the perfect addition to the pre-dinner appetizer spread (or wrap them up for a yummy present).



Ingredients:

- 12 medjool dates
- 1 cup brazil nuts
- 1 scoop vanilla protein powder
- 1 tbsp maca powder
- 1 tbsp Limoneira lemon zest
- 1 tbsp cashew butter
- ½ tsp cinnamon
- ¼ tsp salt
- 1 tbsp water

*Directions:* Blend dates and brazil nuts in a food processor. Blend until a crumbly, dough-like texture forms. Add in remaining ingredients and blend until the dough becomes sticky. Use hands to roll into

bite sized pieces – if it is too dry, add additional water or coconut oil to bring the ingredients together. Once rolled into balls, store in fridge or freezer until it's time to enjoy them.

Each month, Megan will be featuring another wonderful facet of citrus living. Subscribe to [Limoneira's Youtube channel](#) for more information on the many ways this endlessly versatile fruit can improve life inside the home and beyond.