

LIMONEIRA®

SINCE 1893

Celebrate National Lemon Holidays with Limoneira

Use Megan Roosevelt's easy, delicious recipes to fuel every lemon-centric holiday

(Santa Paula, CA) – August is almost here, and it is bringing with it a bevy of lemon-centric holidays before the new school year begins. This month, Limoneira spokesperson Megan Roosevelt and Nikole from “[Health Nut Nutrition](#)” have put together an easy and festive selection of recipes and ideas to celebrate **National Lemon Meringue Pie Day** (August 15th) **National Lemonade Day** (August 20th) and **National Lemon Juice Day** (August 29th), in zesty, citrus style.

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 tips and tricks not detailed in this release will be added to the channel each Friday throughout the month.

Limoneira has also linked with additional global chefs and mixologists, nutritionists, and beauty lifestyle and green cleaning experts that 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 some great new examples below.

Lemon Chia Seed Water – There are endless ways to celebrate and utilize lemon juice for **National Lemon Juice Day** – or as we like to call it, the ultimate gift from the citrus world. The following is brought to you by Limoneira guest blogger Nikole (“Health Nut Nutrition”) for your enjoyment. Don't forget to visit her channel and to subscribe for more amazing recipes and healthy, yummy recipes and tips!

Ingredients:

- 2 Limoneira lemons
- 1 tbsp chia seeds
- Filtered water
- 1 mason jar

Directions: Slice lemons, and combine with chia seeds in a mason jar. Add desired amount of filtered water, and shake thoroughly before enjoying.



Blueberry Lemonade – Next up, celebrate the always-classic **National Lemonade Day** with an easy, nutritious and delicious recipe from Limoneira's own Megan Roosevelt.

Ingredients:



- One Limoneira lemon, juiced
- 1 tbsp raw local honey
- ¼ tsp fresh grated ginger
- ½ cup frozen blueberries
- 1 cup filtered water

Directions: Combine ingredients in a glass and stir. Garnish with a strip of curled lemon peel for a fun and festive summertime kick before serving!

Lemon Meringue Pie – To celebrate the delicious National Lemon Meringue Pie Day, we're bringing back a beloved recipe from last summer.

You'll need:

- 1 cup organic sugar
- ¼ cup cornstarch
- 1 can coconut milk
- ¼ tsp sea salt
- 1 cup Limoneira lemon juice
- 1 tbsp Limoneira lemon zest
- 3 organic eggs
- 1 pie crust (store bought or homemade is fine)

Directions: Preheat oven to 350 degrees. In a large saucepan with the burner off, combine one cup organic sugar with the cornstarch and sea salt and stir together until well mixed. Turn the burner on low and gradually stir in the coconut milk. Raise heat to medium and stir constantly until the mixture begins to boil. Simmer for 1 minute, stirring constantly, and then turn off the heat. Separate the egg yolks and whites into separate bowls and set the egg whites aside for later. Beat the yolks with a small whisk, then add ¼ cup of the hot sugar mixture in with the egg yolks and mix until well combined. Gradually stir the yolks into the remaining hot sugar mixture. Turn the heat to low and simmer for 1 minute, stirring constantly. Turn off the burner and stir in the lemon juice and zest. Cool slightly (about 15 minutes) and pour into your pre-baked pie crust. In a glass or metal mixing bowl, beat your egg whites on medium speed for about a minute or until foamy. Turn the mixer up to high speed and gradually add in sugar until stiff, glossy peaks form. Spoon the meringue over the pie and spread to the edge of the crust. Bake the pie at 350 degrees for 12-15 minutes or until the meringue becomes a light, golden brown color. Cool for an hour on the counter and then refrigerate for 3 hours for the filling to set completely. Enjoy!



Each month, Megan will be featuring another wonderful facet of citrus living, with the help of a special, surprise guest from YouTube. 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.