Cestari Shares Fresh Citrus Juicer Tips for Thanksgiving Cooking

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LITTLETON, MA - November 09, 2026 -
With Thanksgiving arriving on November 26, home cooks are turning to fresh citrus to brighten holiday dishes, from orange-infused cranberry relish to lemony dressings and lime-forward seasonal drinks. Cestari, a maker of kitchen tools, is offering practical guidance on getting the most out of lemons, limes and oranges during the busiest cooking stretch of the year.

Fresh citrus plays a quiet but important role across the holiday menu. Orange zest and juice add depth to many cranberry sauce recipes, replacing a portion of the water with juice and finishing the pot with a spoonful of zest. A squeeze of lemon lifts vinaigrettes and roasted vegetables, while lime rounds out punches and cocktails served alongside the meal.

Two small techniques can make citrus preparation easier. Zesting the fruit before juicing keeps the peel intact and firm, which is far simpler than trying to grate a hollowed rind. Rolling each piece of fruit firmly on the counter before cutting helps break down the interior membranes, which releases more juice with less effort.

For cooks juggling several dishes at once, the Cestari 5-in-1 citrus juicer consolidates multiple steps into a

single tool. The hand juicer handles lemons, limes and oranges, with a built-in measuring cup that shows the exact amount of juice collected, useful when a recipe calls for a specific quantity. The tool also includes a grater that works for zest, and it flips over to separate egg yolks from whites. The same gadget doubles as a corn shucker. After cooking, the parts go in the dishwasher.

"The holidays put a lot of pressure on a small amount of counter space, and fresh citrus touches almost every part of the meal," said Susan MacDowell, founder of Cestari. "A tool that juices, zests, measures and cleans up easily lets cooks focus on the food rather than on washing a drawer full of single-use gadgets."

MacDowell noted that timing matters as much as technique during the Thanksgiving rush. "Preparing citrus ahead of time takes a step out of the final hour before the meal," she said. "Juice can be measured and chilled, and zest can be grated and set aside, so the last stretch of cooking stays calm."

The measuring feature is particularly suited to cranberry preparation, where the balance of juice and sweetness affects the final texture. Cooks can measure fresh orange juice directly in the cup, then adjust to taste as the sauce simmers. The compact design also suits smaller kitchens and recreational vehicles, where storage space is limited.

The 5-in-1 citrus juicer is made from food-grade stainless steel and is BPA and phthalate free. A non-skid silicone ring holds the tool steady during use. It is covered by the company's lifetime replacement warranty.

Cestari is a company that specializes in kitchen tools, offering a range of products through its online catalog. Many Cestari tools carry a lifetime replacement warranty. Cestari also maintains a blog and a news room with tips, recipes and updates related to its products and the broader kitchenware industry.
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Cestari

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