

Preserved Lemons

Ingredients

8 Lemons (meyer)
1/2 c Kosher Salt
1/2 c Lemon Juice

Instructions

- 1.Put 2 tablespoons of kosher salt at the bottom of a sterilized 1-quart wide-mouthed canning jar.
- 2.Rinse and scrub clean the lemons. With each lemon, cut off any stems. Cut off 1/4 inch from the tip of the lemons. Cut the lemons lengthwise in half, but keep the lemon attached at the base, do not cut all the way through. Then make another cut the same way, as if you were cutting the lemons into quarters, but not all the way through.
- 3.Gently pull open the lemons and sprinkle well with kosher salt, inside and out.
- 4.Put the prepared lemons to the jar, one at a time. After each one, press it down so its juices come out and rise to the top. Pack the jar with lemons, making sure that they are covered with

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juice.

5.The number of lemons that fit in the jar will depend on the size of your lemons. If any of the lemons break apart, don't worry. It won't ruin anything.

6.Add more juice if needed to submerge the lemons (you may need up to an additional 1/2 cup) and add a couple more tablespoons of kosher salt to the top.

7.Close the lid to the jar and let it sit at room temperature on the counter for a few days. Turn the jar upside down every so often. After a few days put the jar of lemons in the refrigerator for at least 3 weeks, until the rinds of the lemons soften. Turn the jar upside down occasionally while storing in the refrigerator.

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8.To use preserved lemons in cooking, remove one from the jar and rinse it to remove the salt.

Discard any seeds. Remove the pulp. Thinly slice or chop the preserved lemon rind to use in a recipe. Preserved lemons can be stored in the refrigerator for up to 6 months.