

Preserved Lemons

This is an easy item to make, though one must be patient for the lemons to be ready. Use a pint Mason jar to make your own. The tight seal is necessary for success.

You can also find imported jars of preserved lemons in specialty grocers or on-line.

5 each	lemons
2 Tbs	fresh lemon juice
2 Tbs	salt, kosher or sea water

Procedure

- Without cutting all the way through, cut the lemons into “flowers” by making 4 cuts the long way from the flower end to the stem end. Lemon should still hold together, but barely.
- Pour salt into the opened lemon “flowers.” Stuff tightly into the Mason jar.
- NOTE: Add extra lemons until you can’t stuff the jar any more.
- Pour in the last of the salt, the lemon juice and enough water to fill the jar to the rim.
- Seal jar tightly. Leave at a cool room temperature for at least 1 month.
- Refrigerate.

Yield: approximately 5 lemons