

Preserved Lemons

Makes 1 Large Jar:

Ingredients

lots of lemons
kosher salt

Preparation

Special Equipment: Large Rubber Sealed Jar

Properly cleanse a large, rubber sealed jar, though it does not have to be sterile.

Scrub rinds of lemons well in hot water and remove any wax.

Using a sharp knife, cut lemons in half, and then cut in half again, but don't cut all the way through rind.

Pack inside of lemons with kosher salt (don't worry about how much) and pack them tightly into jar.

Push down on lemons continually as you add more to jar to release juice.

Continue until the jar is completely packed, adding more salt to the jar as you go.

The juice should come up to top of lemons--if not, add extra juice.

Let jar sit on counter and check it every day or so, turning so the juices flow all around.

For the first few days, as the juice releases, there will be more room in the jar.

Add another lemon, or two, each day, stuffed with salt.

Be sure to compress the lemons as much as possible.

Lemons should stay on your counter for up to a week.

After that, place the jar should in the refrigerator.

To be sure to get optimal flavor, let the rinds cure for at least a month.

Preserved lemons will last in your fridge for about 6 months.

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