

Preserved Lemon (or Limes)

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Ingredients :Makes 2 cups

5 Lemons
1/3 cup Salt (add more for taste) fine-grain sea salt
1 Cinnamon stick
4 Cloves
6 Coriander Seeds
5 Peppercorns, black
1 Bay Leaf
2 Tbs Sugar
3+ Lemons, Juiced*
1 Qt Jar

Procedure:

Wash fruit, cut each of 5 lemons into 8 wedges, place in sterilized 1-qt jar with 1/3 cup fine grain sea salt, 1 cinnamon stick, 4 cloves, 6 coriander seeds, 5 black peppercorns, 1 bay leaf and 2 Tbs sugar; making sure that there is enough juice to cover mixture *(additional fresh juice may be required) and be sure there's enough air space in jar (not too heavily packed). Turn jar around and upside down to evenly distribute spices. Repeat this for seven days. Leave in a warm area for 30-day to ripen. In using, a little bit goes a long way. Usually, 1-2 wedges in a recipe will suffice for a dish serving about 6. It may seem or look like a science experiment but it is not and will last you a year. So give people a small amount.

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