



Noreen's Kitchen

Preserved Lemons

Ingredients

2 pounds organic lemons

NOTE: Meyer Lemons work great!

1 cup Kosher salt

Juice of two lemons

Step by Step Instructions

Wash lemons and scrub under hot water. Dip in apple cider vinegar and rinse well.

Slice lemons no thicker than ¼ inch. Discard ends.

Start with a 24 or 32 ounce jar.

Place a few slices of lemon in the bottom of the jar along with a spoonful of salt.

Continue layering lemon slices and salt being sure to really wedge the lemons in the jar.

When you reach the top and have put as many lemons as you can, pour the lemon juice into the jar.

Wipe the rim of the jar and place the lid and ring and secure.

Shake the jar well to distribute the salt.

Place on your kitchen counter and keep it there for 30 days to cure.

Shake the jar a couple times a day to help dissolve the salt which will allow the preservation process to take place.

After 30 days your preserved lemons will be ready to use.

Use these as an accompaniment to roasted chicken, fish, pork or beef. They should be rinsed well before using to remove any excess saltiness.

Store in the refrigerator indefinitely.

NOTE: As you use the lemons, you should transfer them to an appropriately sized jar or container. You want the lemons to be covered with the brine to continue to be preserved, otherwise they could grow mold.

ENJOY!!