

## Preserved Lemons

Making preserved lemons at home is easy; it just takes time. Mine have lasted a year and longer in the fridge.

It is important to scrub the lemons very clean with a brush in a tub of water and dry them with a clean towel. Sterilize the jars in boiling water for 15 minutes and then dry them.

### **Ingredients:**

1 or 2 wide-mouth quart jars (or one larger wide-mouth large jar)

8 or more Meyer (or other) lemons  
½ cup kosher salt  
lemon juice

### **Spices (optional)**

1 cinnamon stick  
3 cloves  
5-6 coriander seeds  
3-4 black peppercorns  
1 bay leaf

### **Directions:**

Quarter the very clean lemons almost all the way leaving the quarters still attached at one end. Rub the inside of the lemons with salt (about 2 TBS) and pack them inside the very clean jar. Add the spices as desired. Repeat with the remaining lemons, squishing them into the jars. Press the lemons down to release their juices, making room for the remaining lemons. When you can't fit any more lemons into the jar, add enough fresh lemon juice to cover them completely. Put the cover on the jar and leave it out on the counter for a week, shaking it twice a day to redistribute the salt. If necessary, add additional lemon juice to fill the jar to the brim. After a week, put the jars in the fridge with an occasional turn or shake for a month. Now you are ready to use them and they will last in the fridge for a year or more.

*Guten Appetit!*

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