

Preserved Lemons

Ingredients

Instructions

Slice through the core of the lemon vertically, taking care not to slice all the way through. You will have a nice lemon flower.

Grab one lemon at a time; sprinkle some salt inside, then place it into container face down. Using the bottom of a drinking glass, flatten the lemon, squeezing out as much juice as possible.

Continue working until you pack all the salted lemons tightly into the container; arrange them attractively so they will look good while brining. (It is for show as well!)

Use a stick or the handle of a spoon to wedge the bay leaves and cinnamon sticks all around, evenly

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distributed. If you find that the amount juice in the container is not covering the lemons, add a bit of lemon juice to cover. Do not use water or commercially prepared lemon juice. You may need to sink the lemons to assure good coverage. I used a small plate to keep them submerged.

Do not refrigerate them just yet. Avoid the temptation for at least 48 hours. The salt will help the lemons release more of their liquid if left at room temperature. for awhile.

Once the lemons are on their way, put them in the refrigerator in the back for at least 30 days before using them.

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To use, wash off brine, separate pulp from the rind, and use according to the recipe.