



Preserved Lemons

Makes 2

2 - 4 unwaxed lemons

1 tbsp sea salt for each lemon

Vegetable oil

1. Find and sterile a jar and lid that is just the right size for the lemons to fit into tightly.
2. Wash the lemons and cut into quarters, lengthways.
3. Layer the lemon quarters into your jar, so that they are tightly packed. Sprinkle over the salt between the layers as you go.
4. Squash the top layer of lemon quarters down with flat ended rolling pin, finish with another spoonful of salt and top the jar up with lemon juice to cover.
5. Put a lid on the jar, label and store in a cool, dark place for at least four weeks before using.



To use you preserved lemons, remove a piece from the jar with a fork.

Rinse under cold running water, discarding the flesh. Slice or dice the lemon peel to use in recipes

With a fork, press the remaining pieces of lemon back into the jar and cover with a good layer of vegetable oil.