

PRESERVED LEMONS

10 WHOLE LEMONS

(EITHER REGULAR LEMONS OR MEYER LEMONS OF BOTH)

SEA SALT

OLIVE OIL

SQUEEZE ENOUGH LEMONS FOR 1 CUP OF LEMON JUICE.

CUT REMAINING LEMONS LENGTHWISE INTO 8 WEDGES.

PLACE THEM INSIDE A JAR WITH A LID. POUR IN THE SEA SALT AND THE LEMON JUICE.

EACH DAY FOR FIVE DAYS, TURN THE JAR UPSIDE DOWN, THEN RIGHT-SIDE UP THE NEXT.

COVER CURED LEMONS WITH OLIVE OIL. REFRIGERATE. THEY SHOULD KEEP FOR AT LEAST SIX MONTHS.

TO USE, ALLOW THE OIL TO MELT A BIT BEFORE REMOVING WHATEVER LEMONS YOU NEED.

NOTE: THE OIL, WHICH IS LEMONY AND SALTY, CAN BE USED FOR SALAD DRESSINGS OR DRIZZLED OVER FISH.