

# **Salt Preserved Lemons**

*Makes 1 quart*

12-16 lemons (preferably organic), washed

1 cup fresh lemon juice

1 cup kosher salt (plus more for brine)

3 T Sugar

1 teaspoon Peppercorns

1 Bay Leaf

## **the Brine**

Mix one quart of water with 1 Tablespoon salt. Stir until salt dissolves. Put lemons in a bowl and pour brine over. The brine should cover the lemons. If it doesn't, mix another quart of brine and add until the lemons are covered. Weigh the lemons down with a plate and let sit on counter for one day. You can repeat this process, changing the brine daily, for up to 1 week. The brine will help reduce the bitterness of the lemon.

## **the Salt preserve**

Drain the lemons and dry with a clean towel. Juice enough lemons to make 1 cup fresh lemon juice. Cut remaining lemons into 6 or 8 wedges. Put the wedges in a bowl and toss with salt, sugar, and peppercorns. Pack the salt crusted lemons into a sterile jar, see note above about jar choices. Bury the bay leaf half way through. Pack them in tight so they will not float. Pour the lemon juice over the lemon wedges. If they are not covered, add enough water to cover the lemons. Cover (be sure not to have the salt and lemon juice in contact with metal, it will corrode. See note above) and let sit on counter for 2 days. Tip to mix solution a couple of times a day. Move to refrigerator to store. They will be ready in one month, but will keep well for at least a year.