

Preserved Lemons

Hamad Mraquade

The secret ingredient of many dishes. The only difficulty in making preserved lemons is waiting for them to cure. Be patient. It's worth the wait.

1 Serving

- 2 each lemon, fresh
- 1/3 cup kosher salt
- 1/2 cup lemon juice

Wash each lemon and dry thoroughly. Cut into 8 wedges. Mix the kosher salt and the lemon juice with the lemon wedges. Place into a one cup glass or plastic jar. Close tightly.

Let the jar of lemons set out at room temperature for 7 days. Each day shake the jar and turn it over to evenly distribute the salt and juice.

If you wish to store longer, top with a thin layer of olive oil and place in the refrigerator sealed tightly.