



#606B-MOROCCAN PRESERVED LEMONS

12 lemons with unblemished skin
Kosher salt

Scrub the lemons under running water and pat them dry. Cut a thin slice from both ends of each lemon. Set a lemon on end and make a lengthwise cut three-quarters of the way through, leaving the halves attached. Turn the lemon upside down and rotate it 90 degrees, and make a second lengthwise cut, again three-quarters of the way through the fruit.

Pack as much salt inside them as the lemons will hold. Place the lemon in a sterilized wide-mouth 1-quart canning jar. Repeat the process for the remaining lemons. Press as many lemons into the jar as possible, leaving some air space (1/4 to 1/2 inch) before sealing the jar.

Seal the jar and let it stand in a warm place for 30 days, shaking it each day to distribute the salt and juice. As the lemons pickle they shrink, so if you add lemons you'll have a much fuller jar of them. Add additional lemons over the next few days as the rinds of the first lemons begin to soften and the juices in the jar rise to cover the softening lemons. If the juice released from the fruit does not cover any additional lemons you add, cover with freshly squeezed lemon juice, not processed lemon juice or water. This will prevent the top lemons from darkening.

To use, remove the lemons from the jar as needed and rinse them under running water to rid the lemons of excess salt. Remove and discard the pulp, if desired. There is no need to refrigerate after opening. Preserved lemons will keep up to a year, and the pickling juice can be used two or three times over the course of the year to start new batches of lemons.

Makes 1 quart

