

Preserved Lemons

Type: Preserves **Serves:** 2 x 2L Jars (40 quarters)

Recipe source: Stephanie Alexander Kitchen Garden Companion

EQUIPMENT:	INGREDIENTS:
2 1 Litre Jars with lids 1-2 large red bowls Knives and chopping boards Washing up brush or scourer	10 lemons 250g kitchen salt 1-2 extra lemons boiled water 1 fresh bay leaf 2-3 cloves 1 cinnamon stick

What to do:

1. To prepare a storage jar, preheat the oven to 120°C.
2. Wash the jar and lid in hot, soapy water then rinse in clean hot water. Put the jar and lid in the oven for 20 minutes, or until fully dry. **(Do not dry with a tea towel)**
3. Scrub lemons well with a washing up brush or scourer
4. Cut lemons into quarters lengthways and put into red bowls.
5. Put 1 teaspoon salt into sterilised jars and then put rest of salt into the red bowls with lemons
6. Massage salt into lemons vigorously
7. Start packing lemons into the jars curved-side up inserting pieces of cloves, bay leaf and cinnamon stick every couple of layers
8. Press down on fruit with a wooden spoon when packed to release as much juice as possible from the wedges.
9. Cut the 2 extra lemons in half and divide juice into the 2 jars.
10. Cut juiced lemons halves into half again and pack into top of the jars
11. With paper towel wipe the lips of the jar free of salt so it will seal.
12. Let lemons mature for a months before use in a cool spot (not in the fridge) before using. The skins should feel really soft. If not leave longer before use.