



Posted on 30 September 2012
by ewfood

Preserved Lemons

Ingredients

6 medium lemons
250ml lemon juice
250ml lime juice
55grams cooking salt (coarse)

Preparation

- 1 Quarter the lemon lengthways and allow for a 5mm of the base
- 2 Sprinkle the cut lemons with salt
- 3 Put the lemons into a sterilised jar (1.5 litres) and pour over mixture and fill the jar to the top and seal.
- 4 To serve: discard and remove the pulp from the rind.
- 5 Squeeze the juice from the lemon rind, rinse rind well and slice thinly.
- 6 Can be served with a platter of olives, cubed feta cheese and olive oil lightly sprinkled over.
- 7 The rinds can also be used in tagines, casseroles, with salad for a fish dish.

Cooks Note
