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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