

## **Preserved Lemons**

From: Jerusalem: A Cookbook

6 un-waxed lemons (Meyer, Eureka, or Lisbon)

6 Tbs. coarse sea salt (Don't use table salt)

2 rosemary sprigs

1 large chili, (optional, but adds spunk)

Juice of 6 lemons

Olive oil

1. Sterilize a jar just large enough to hold all the lemons. To sterilize, fill the jar with boiling water, leave for a minute, then empty and allow to dry.
2. Wash the lemons and quarter them from the top to within 3/4 inch from the bottom. Stuff each lemon with 1 Tbs. salt and place in the jar. Push the lemons into the jar so they are squeezed tightly together. Seal the jar and leave it in a cool spot for at least a week.
3. Remove the lid and press the lemons in the jar to squeeze out as much of the juice as possible. Add the rosemary, chili, and lemon juice. The lemons should be completely immersed. Cover with a thin layer of olive oil. Re-seal the jar and leave in a cool place for at least four weeks. The longer you leave them, the better the flavor.
4. Once opened, they can be stored in the refrigerator for 6-12 months. To use, remove a lemon and rinse thoroughly to remove excess salt. Many recipes call for only the rind, but the pulp is equally delicious.