

PRESERVED MEYER LEMONS

This isn't so much a recipe as a method.

Cut Meyer Lemons into quarters. Put about a tablespoon of kosher salt into the bottom of a mason jar. Add a layer of lemon quarters, then another tablespoon of salt. Continue with the layers, mashing down as you go, until the jar is full. You may need additional lemons to squeeze for juice to cover the lemons.

Allow to cure for at least 10 days before using, and store in the refrigerator. They will last indefinitely. Some say they're best when they're over a year old!!!

Mine never last that long.