

them in the sterilized jar and pouring over any lemon juice and salt that's settled at the bottom of the bowl. If the lemons are not fully submerged in juice, add more fresh lemon juice.

3. Tightly seal the jar and store at room temperature for up to 3 days, then store in the fridge for up to 3 months. Be sure to rinse the lemons to remove some of the salt before using them.

the need-it-now way

MAKES 2 PRESERVED LEMONS

2 lemons, scrubbed clean and sliced $\frac{1}{4}$ inch thick

2 tablespoons kosher salt

1. Bring a large pot of water to a boil over high heat. Add an 8-ounce glass jar and its lid and boil for 10 minutes. Use tongs to carefully remove the jar and lid and allow them to steam dry while you start the lemons.

2. In the same pot, bring 6 cups of water to a boil over high heat. Add the lemon slices and reduce the heat to medium. Simmer for 15 minutes; you want the rinds to be soft.

3. Drain the lemons and allow them to steam dry in the colander or sieve. Transfer the lemons to a large bowl and toss with the salt. Layer the salted lemons in the sterilized jar, giving them a gentle nudge so they all fit. (Smooching them a bit so they release some of their juices is not a bad thing.)

4. Tightly seal the jar and store at room temperature. You can use the lemons after 30 minutes, but I recommend waiting at least 3 hours.

5. Store the lemons at room temperature for up to 3 days, then store in the fridge for up to 3 months. Be sure to rinse the lemons to remove some of the salt before using them.