

PRESERVED LEMONS

PREPARATION *15 minutes* COOKING *3 to 8 weeks* SERVINGS *5*

INGREDIENTS

- 15** *lemons, plus more if needed*
- $\frac{1}{2}$** *cup kosher salt*
- 2** *tablespoons black peppercorns*
- 1** *tablespoon coriander seeds*

DIRECTIONS

Juice 10 lemons and cut the remaining 5 into quarters, leaving them attached at one end. Do not cut the lemons all the way through.

Sprinkle the insides of the quartered lemons with a little salt and in a clear container, sprinkle half the remaining salt and half the peppercorns and coriander.

Place the quartered lemons on top and add the remaining salt, peppercorns, and coriander. Pour the lemon juice over the quartered lemons and place a plate or something else on top to weight the lemons down and keep them under the juice. Then cover tightly and refrigerate for at least 3 weeks or up to 8 weeks before using.