**Preserved Citrus**

**Yield:** 1 bag

**Equipment:**

1 - Cutting Board

1 - Chef's Knife

1 - Measuring Spoon Set

1 - Vacuum Seal Bag

1 – Vacuum Sealer

**Ingredients:**

5 each Citrus Fruit (Lemon, Orange, Lime, etc.), quartered and seeds removed

5 tablespoon Kosher Salt

7 tablespoon Granulated Sugar

**Instructions:**

1. Combine all ingredients in vacuum seal bag, and seal.
2. Preserve for a minimum of 3 weeks.