

Preserved Lemon Paste

Serve this paste with the Hamshuka recipe from chef Uri Navon of Machneyuda restaurant.

The Martha Stew art Show, February 2012

http://www.marthastewart.com/893045/preserved-lemon-paste

Rated(0)

Yield Makes 1/2 cup

Ingredients

1/2 cup cured lemons (peel only)

Olive oil

1/2 teaspoon paprika

Directions

1. Place lemons in the bowl of a small food processor or in a mortar; process or grind with a pestle until smooth. Add olive oil and paprika; pulse or mix just to combine.

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