



*"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."*

## Preserved Lemons or Limes

- 10 organic lemons, divided
- 1/2 cup pickling or canning salt, divided
- 4 cinnamon sticks (~4" each)
- 1 tsp whole black peppercorns
- 4 bay leaves

Scrub 3-5 organic lemons in warm water and dry with paper towels. In a large bowl, slice each lemon from the top to within 1/2" of the bottom, almost cutting them into quarters but leaving them attached at one end. Juice the remaining 5 lemons/limes to measure 1 ½ cups juice.

Sprinkle 1 Tbsp. pickling salt over the bottom of a sterilized jars. Pack 1 heaping Tablespoon salt into each lemon before placing in the jar, stem side up. Pack and press the lemons down to release their juices. Slip bay leaves and cinnamon sticks against sides of the jar and add peppercorns if using. Repeat with remaining lemons/limes and salt.

Fill the jar with lemon juice to within ½ -inch of top of jar.

Place lid on jar and tighten to finger-tight. Let ripen at cool room temperature, shaking the jar every day for 2-4 weeks, or until the rinds are tender to the bite. They are ready in 2 weeks. Store in refrigerator.

**To use:** Remove a piece of lemon and rinse it. Remove pulp and membrane, using only the peel. The minced rind is added at the very end of cooking or used raw; the pulp can be added to a simmering pot.

Variation: You can cut the lemons/limes into quarters. In a large bowl, combine lemon/ lime quarters with salt and toss to mix. Fill the jar halfway, add the bay leaves, cinnamon sticks and peppercorns. Continue until jar is filled, pushing the lemons well down to squeeze in as many as possible.

Source: Ball Complete Book of Home Preserving (2020) Page 291

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf> ) Inquiries regarding ANR's nondiscrimination policies may be directed to Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750- 1397.