

Preserved Lemons



Used widely in Moroccan cuisine, these lemons are cured in salt and their own juices and provide a bright pop of flavor when added to any recipe.

YIELD 1 PINT	PREP TIME 15 MIN	TOTAL TIME 1 MONTH
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INGREDIENTS

1 each	Star Anise, whole
2 each	Cardamom Pods
4 each	Cloves, whole
1 each	Cinnamon Stick
1 each	Bay Leaf, whole
½ Tbsp	Black Peppercorns, whole
4 each, <i>divided</i>	Lemons, fresh
2 Tbsp, <i>divided</i>	Kosher Salt

CHEF'S NOTES

[Here's a photo](#) showing how to cut the lemons before adding them to the jar.

If you don't want to use your fingers to smash the lemons, you can use a wide spoon with a long enough handle to reach the bottom of the jar.

This tangy condiment will last for up to a year in the refrigerator.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Heat a small sauté pan over medium-low heat. Add the anise, cardamom, clove, cinnamon, bay leaf and peppercorns. Gently toast these aromatics for a few minutes, to release the oils. Set aside to cool slightly.
3. Using a paring knife, partially quarter two of the lemons, by cutting through the rind and some of the pulp, but not cutting all the way through the center. Picture a clock, and make these partial cuts from the stem end at 12-, 3-, 6- and 9-o' clock for both of these lemons. Set aside.
4. In a glass pint jar, add 1 Tbsp of the salt. Add one of the quartered lemons to the jar. Using your fingers, smash the lemon into the salt.
5. Add the aromatics, the remaining 1 Tbsp salt and then the second quartered lemon to the jar. Using your fingers, smash the second lemon into the aromatics and other lemon already in the jar.
6. Juice the remaining two lemons into the jar and leave the contents of the jar undisturbed (do not mix or shake). Cover the jar and put it in the refrigerator. Leave the jar in the refrigerator for at least one month before eating. Shake the jar to redistribute the contents every month or two while it's waiting for you in the refrigerator. To use, rinse off the excess salt and cut into the desired size for your recipe.

