



Quick Preserved Lemon

In Moroccan kitchens, preserved lemons are used in many traditional dishes

- 12 lemons, rinsed; thinly sliced
- 4 teaspoons Kosher salt
- 1 teaspoon chili flakes, optional
- Extra virgin olive oil
- 4 (2 ounce) glass jars with tight-turning lid or clamp lid

In a large bowl, combine lemons, salt, and chili flakes; mix well. Distribute lemons among the glass jars until jars are completely packed; then drizzle a little olive oil over top. Seal tightly. Store in a cool place for 1 week. Rinse preserved lemon slices before using. Preserved lemons can be stored in the refrigerator for up to 2 months.

Recipe by: Kim Kushner *The Modern Table*. The recipe is featured in the *Gourmet Gifts* section in the book.

About the Recipe: Moroccan preserved lemons have a unique pickled taste and are used in many traditional dishes from tagines to salads. They have a unique pickled taste.

They can be purchased on-line, but this recipe makes it very easy to prepare your own preserved lemons.