Preserved lemons  
(Makes 3 pint-size jars)

9 small organic lemons for the jars, plus about 9 more extra lemons for juice

About 1 cup coarse Kosher salt

3 bay leaves

3 sticks of cinnamon

A few whole cloves

1. Scrub the lemons and cut off the stem (pointy) end if it is very prominent. Quarter the lemons.

2. Place a heaping tablespoon of salt in the bottom of each squeaky clean jar. Cram in 3 to 4 lemon quarters to fill the bottom of the jar and sprinkle with a rounded tablespoon of salt. Continue to layer the lemons with the salt. If you want to be fancy, add a bay leaf, a cinnamon stick and a few cloves to each jar. Press down on the lemons so that they release some juice. Eventually they will soften and be easier to press down. By eventually I mean about a week or so. Top off the jar with lemon juice so that the lemons are completely submerged in brine.

3. Close the jars and let stand at room temperature overnight. The next day, open the jars and press down on the lemons to release more juice. Close the jars and tilt them a few times to facilitate the dissolution of the salt. Repeat this routine for about 5 days; then store in the refrigerator. Top off with more lemon juice as needed. The lemons are ready to use when the rind softens. This will take 3 to 4 weeks.

Note: The most taxing part of this recipe is squeezing the lemons for extra juice. If you have an electric juicer, it will go a lot faster. In any case, use lemons at room-temperature and roll them back and forth vigorously before squeezing them, or zap them in the microwave for about 10 seconds.

To use: Remove a lemon quarter from the jar with a clean fork. (Remember, fingers contaminate!) Scrape out the pulp and rinse if necessary. Cut in strips or small dice. One quarter adds a lot to normal, everyday tuna salad, or use them in a Moroccan tagine. You could also add them to this [chicken dish from the Boston Globe](http://www.bostonglobe.com). They are not listed in the recipe because this would leave too many readers scratching their heads or being annoyed because they don’t have any, but I suggest using 2 to 3 quarters (depending on the size), cut in small dice.

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