

sweet & salty lemons By Justine Retell Johnson on Wednesday, September 18, 2013 at 10:09am

10 lemons sliced and packed into a quart jar.

8 oz's lemon juice= 1 c.

1/2 cup granulated white sugar

2 tsp ground sea salt,(I use regular salt !)

¼ tsp turmeric powder (optional)

Method

1. Gently scrub each lemon under warm water, rinse and dry.
2. Halve the lemons and put them in a sterilised glass jar.
3. In a small saucepan heat the lemon juice and add the sugar, salt and turmeric and heat until the salt and sugar have completely dissolved. Boil until slightly syrupy.
4. Pour the lemon juice mixture over the jar of lemons and allow this to cool before putting a lid on top.
5. When cool, put on the lid and place the jar in the fridge.
6. Leave the jar in the fridge for at least two weeks before consuming, shaking every day until the lemons become beautifully syrupy and are ready to eat. *****I make these almost weekly durring the summer , use for cocktails garnish , just eat as the are (yes peel and all) homade lemonade, etc ..I DO LIMES THIS WAY TOO . great for martinis !**