

Bay Leaf-Infused Preserved Lemons

Aromatic bay leaves add herbal notes to this make-at-home version of preserved lemons, a classic ingredient in North African and Middle Eastern cuisine.

Prep Time: 20 minutes

Stand Time: 7 days

- 6 large lemons or 12 Meyer lemons, scrubbed
- 2/3 cup kosher salt
- 4 **McCormick® Bay Leaves**, torn into pieces
- 1 to 1 1/2 cups fresh lemon juice (from 5 large lemons or 10 Meyer lemons)
- Sterilized jar with lid (6-cup capacity)*

1. Bring water to boil in large saucepan. Add lemons; cook 5 minutes to soften peel. Drain. Dry lemons well. Cut each lemon into 8 wedges, discarding seeds.
2. Mix salt and bay leaves in large bowl. Add lemon wedges; toss to coat well. Using a sterilized spoon, pack lemons and salt tightly in sterilized jar. Add enough lemon juice to fill jar to the rim. (Lemon wedges should be completely covered in salt and lemon juice.) Cover jar. Let stand at room temperature in cool dry place 7 days. Shake jar gently each day to redistribute lemon juice and salt.
3. To use preserved lemon, remove lemon with a clean utensil. Rinse the lemon under running water, removing and discarding the pulp. Once opened, refrigerate preserved lemons in covered jar up to 6 months.

Makes 6 preserved lemons.

***To sterilize jar:** Wash jar in dishwasher on heavy soil cycle. Fill jar directly from the dishwasher while still hot. If jar cools down, place on a shallow baking pan in preheated 300°F oven until ready to fill.

Recipe adapted from *Couscous and Other Good Food From Morocco* by Paula Wolfert.