

The logo for 'STILL STAND' features two solid black vertical rectangles of equal height and width, positioned to the left of the text. The text 'STILL' is stacked above 'STAND' in a large, bold, black, sans-serif font.

Preserving Lemons

By Britta Gädtke

Ingredients

- 7 to 8 organic lemons
- 1 cup of pure sea salt
- 0.5 tablespoons of sugar

Directions

Wash the lemons well, preferably scrubbing them with a brush or sponge. Cut open one of the lemons and squeeze out the juice.

Cut off both ends of the remaining lemons, and then, cut into them about 1 centimeter (0.75 inches) all around. Press salt into each of these cuts.

Now, in a larger canning jar with a wide opening, sprinkle a fine layer of salt and firmly press in the first layer of lemons. Sprinkle this with salt and a little sugar, and continue to alternate layers of lemons and salt. If there are too many gaps, you can also cut some of the lemons into halves or quarters so they fit. Finally, pour the squeezed lemon juice over the top.

Close the jar, and leave it to infuse in a dark place that is not too warm for three to four weeks. During this time, shake or turn the jar a little so that the salt dissolves in the developing juice. To ensure that the lemons are completely covered by the liquid, you can place a weight in the jar. Small jars or plates or commercially available fermentation weights are suitable for this purpose.

Before use, rinse the lemons and, depending on the recipe, either cut only the peel into paper-thin strips or add the pulp to the various dishes.

This recipe is a part of a series on canning and preserving created by Britta Gädtke / www.glasgefleuster.de for STILLSTAND, a digital zine from the Goethe-Institut with the sole purpose of exploring instances of stagnation across cultures. More at www.goethe.de/standstill.