

Salt-Preserved Citrus (Not Just Lemons)

A traditional North African salt-curing method applied across the citrus family. This technique works beautifully for lemons, limes, and oranges with slight adjustments. Ready in 3–4 weeks.

Core Salt-Curing Method

- Wash and fully dry citrus.
- Slice into quarters without cutting all the way through (fruit opens like a flower).
- Pack coarse salt generously into the center and over exposed flesh.
- Press firmly into a clean, dry jar to release juice and eliminate air pockets.
- Layer aromatics if desired (see variations below).
- Press tightly to encourage juice release.
- Check the next day and press again if needed.
- Ensure fruit is fully submerged. If needed, top with fresh lemon juice.
- Seal and cure at room temperature for 3–4 weeks.
- Refrigerate after curing.

Preserved Lemons

Classic savory profile. Optional aromatics: bay leaves, black peppercorns, dried chili. Use in roasted chicken, couscous, stews, vinaigrettes.

Preserved Limes

Sharper and more aromatic than lemon. Try one jar plain and one with garlic or coriander seed. Excellent in marinades, tacos, curries, dressings.

Preserved Oranges

Slightly sweeter and lower in acidity. Top jars with fresh lemon juice to maintain proper acidity. Savory variations: fennel seed, bay, black pepper. Peel softens more than lemon — blend into paste if too soft. Beautiful in tagines, grain bowls, dressings, roasted meats.

Curing Timeline & Indicators

- Minimum 3 weeks cure time.
- Preferred texture typically at 4 weeks.
- Peels soften and deepen in color.
- Brine becomes aromatic and slightly thickened.

- Fruit must remain fully submerged during curing.