

Curry & Fenugreek Preserved Lemons

Prep: 15 minutes • Cook: 1 week (wait time/fermentation)

Bright, tangy preserved lemons infused with warm curry and nutty fenugreek, finished with a silky layer of olive oil. Aromatic and complex, they bring a savory, citrusy punch to sandwiches, salads, bowls, and more.

Ingredients

- 2 lemons (medium-large; thinly sliced)
- 1 tbsp coarse salt
- 1 tbsp curry powder
- 1 tbsp fenugreek seeds (ground)
- as needed lemon juice (for topping, if needed)
- 2 tbsp olive oil

Instructions

1. If using whole fenugreek seeds, grind them to a powder in a spice or clean coffee grinder.
2. Cut the lemons into thin round slices.
3. In a plate or bowl, mix the coarse salt, curry powder, and ground fenugreek seeds.
4. Dip each lemon slice into the spice mix on both sides, then layer the spiced slices into a 250 mL glass jar.
5. Press down until the lemons release enough liquid to fully cover the slices; if needed, top with extra lemon juice. Leave about 1 cm headspace at the top.
6. Pour 2 tbsp olive oil over the top to cover.
7. Loosely place the lid on the jar so it sits on top without fastening.
8. Set the jar on a plate (to catch any overflow) and leave at room temperature, away from direct sunlight, for 24 hours.
9. After 24 hours, tighten the lid and refrigerate for at least 6 more days; flavor improves with time. For best results, wait about 3 weeks before using.
10. Store refrigerated and consume within up to 3 months.

Tags: Fermented, Condiments, Gluten Free, Vegan, Citrus, Middle Eastern
