Fermenting Lemons
Why Ferment

Three Reasons:

To preserve abundant supply (harvest)
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To add nutritive value and probiotics
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To improve flavor (taste better)
How to Ferment?

Get a pile of Meyer lemons
Wash them in dechloraminated water
To dechlororamate, add one Campden tablet per 10 gallons of water
OK to split a tablet into parts...
Cut them up

Cut into 1/8 wedges (save the juice)
Remove seeds

Carefully remove the seeds from wedges
Pack

Put deseeded wedges into a fermenter
Pack them down
Cover with dechloraminated brine
(1 teaspoon of salt per pint of water)
Incubate

Incubate at room temperature
(3 days to 3 weeks to taste)
Store

Then refrigerate or leave at room temperature
And then???

Enjoy for one to twenty months!!!
Any Questions?