

Fermenting Lemons

Why Ferment

Three Reasons:

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To improve flavor (taste better)

How to Ferment?

Get a pile of Meyer lemons

And then

Wash them in dechloraminated water

To dechloraminate, 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?