

Honey & Lemon Preserves



Ingredients

3 lemons

Kosher salt

1-1/2 cups raw local honey

7 slices fresh ginger root (optional)

Directions

Place a 12-oz. Mason jar, lid and rim in boiling water for 10 minutes. Remove with tongs and let air dry. Scrub lemons with kosher salt to remove dirt and/or wax, and rinse well. Cut lemons into thin slices and remove seeds. Pour a small amount of honey into the jar and add a piece of ginger, followed by three lemon slices. Top off with a little more honey, then use a clean spoon to push down the lemons. Repeat this process until all the lemons and honey have been used or until the jar is full.

Place in fridge for 2 days to allow the flavors to meld together. To use, place two lemons and 2 tablespoons of honey in a ceramic mug, and fill with 8 ounces of boiling water. Place unused portion back in the refrigerator for up to one month.

When presenting as a gift, tie a pretty ribbon around the lid, or use twine and attach a natural or silk flower.