

To Pickle Lemons With The Peel On

Ingredients

6 lemons, 2 quarts of boiling water; to each quart of vinegar allow 1/2 oz. of cloves, 1/2 oz. of white pepper, 1 oz. of bruised ginger, 1/4 oz. of mace and chilies, 1 oz. of mustard-seed, 1/2 stick of sliced horseradish, a few cloves of garlic.

Method

Put the lemons into a brine that will bear an egg; let them remain in it 6 days, stirring them every day; have ready 2 quarts of boiling water, put in the lemons, and allow them to boil for 1/4 hour; take them out, and let them lie in a cloth until perfectly dry and cold. Boil up sufficient vinegar to cover the lemons, with all the above ingredients, allowing the same proportion as stated to each quart of vinegar. Pack the lemons in a jar, pour over the vinegar, &c. boiling hot, and tie down with a bladder. They will be fit for use in about 12 months, or rather sooner.

Source: Mrs Beeton's Book of Household Management (1861)

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