

To Pickle Lemons Without The Peel

Ingredients

6 lemons, 1 lb. of fine salt; to each quart of vinegar, the same ingredients as No. 455.

Method

Peel the lemons, slit each one down 3 times, so as not to divide them, and rub the salt well into the divisions; place them in a pan, where they must remain for a week, turning them every other day; then put them in a Dutch oven before a clear fire until the salt has become perfectly dry; then arrange them in a jar. Pour over sufficient boiling vinegar to cover them, to which have been added the ingredients mentioned in the foregoing recipe; tie down closely, and in about 9 months they will be fit for use.

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

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