

LIFE HACKS

PRESENTED BY
GAYLORD HOTELS®

How to Make Preserved Lemon Beurre Blanc



For the Preserved Lemons

- 3 Meyer Lemons
- 2 C Salt
- 1 C Sugar

For the cure, combine 2 cups of salt with 1 cup of sugar.

Cut end off Meyer lemons

1. Quarter lemons within ½ inch of the bottom (not all the way through).
2. Fill inside of lemons and coat with cure mixture and pack into mason jars.
 - a. Be sure to cover lemons with cure in the jars as well to prevent air pockets
3. Seal mason jar and leave to cool dark place for 3 weeks (up to 4 months).
 - a. Flip mason jar over every so often so everything is well mixed
4. To use lemons, remove from mason jar and rinse thoroughly under cold water.
5. Trim off flesh and pith (the white part) and save the rind to cut as desired for cooking.

For the Sauce

- 1 Tbsp oil
- 1 tsp garlic, minced
- 1 Tbsp shallot, minced
- 2 sprigs fresh thyme
- 2 tsp preserved lemon, julienne
- ¼ C white wine
- 1 Tbsp heavy cream
- ¼ lb butter, cubed (kept cold)
- 1 tsp fresh lemon juice
- Salt & Pepper to taste

1. Sauté garlic, shallot, preserved lemon, and thyme until tender and fragrant.
2. Deglaze pan with white wine and allow wine to reduce.
3. Stabilize the sauce by adding heavy cream and bring to boil.
4. Once cream has reduced, remove pan from heat and start whisking in pieces of cold butter one at a time.
5. Be sure to keep the whisk moving to prevent sauce from breaking.
6. Once all of the butter has been incorporated, remove thyme sprigs and whisk in lemon juice.
7. Add salt & pepper as needed
8. Pair with cooked pasta and ENJOY!