



ARDENERS
T I O N A L

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Wed, 08/08/2012 - 20:36 -- Miss Lady Bug

Preserved limes have a sour and salty taste which lends great flavor to pork, chicken, soups, stews, and plenty of other meals.

You can use this condiment in the same way you would use regular limes. Just rinse the salt off first and use sparingly because the flavor is very intense. It only takes about one quarter of a lime for soups and stews.

This recipe is so easy. Just grab some fresh organic limes and pure salt.

You will need about eleven medium to large limes, pickling salt, and a quart jar.

Read more at Miss Lady Bug's Garden:

<http://www.missladybugsgarden.com/4/post/2012/08/preserving-limes.html> [1]

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