

# How to Make Preserved Kumquats

## Ingredients

- Around 40 kumquats
- ¼ cup fine ground sea salt

## Steps

1. Sanitize a quart-sized mason jar with boiling water. Chop your kumquats in half, and toss them in some of the salt. Place a layer of the kumquats, cut side down, inside the jar. Sprinkle with a little salt, and add the next layer of kumquats, pressing down firmly. Repeat, until all the kumquats are in the jar. Use a weight to weigh down the kumquats, until they are all submerged in the juice/brine. If you need to add a tablespoon of water to do so, that's fine.
2. Cover the kumquats with a lid, and place on the counter. Leave at room temperature for 3-4 weeks, giving the jar a little shake every day or so. After the 3-4 weeks, move to the fridge. Use the rinds how you would use preserved lemons- I've used mine to flavor hummus, to top a sauteed tofu, and to add to grain-based salads.

