

Lemon Conserva

- 4 unblemished lemons, sliced paper thin
- 1 1/2 cups sugar
- 3 cups water
- 2 sprigs thyme
- 1 tsp. salt

1. Place all the ingredients in a sauce pan and bring to a boil, reduce heat and simmer uncovered until lemons are quite tender and beginning to break up. This will take about an hour and a half. If your lemons begin to dry out add a little water.

NOTES: Conserva is just a fancy word for marmalade.

This will keep in the refrigerator for about a month. It is delicious on grilled fish, scones, or stirred into plain yogurt.

YIELDS 2 CUPS