



LEMON OREGANO JAM

MAKES 2 ½ CUPS

10 LEMONS, seeded and cut into 8 pieces
2 Tablespoons Kosher Salt
1 Tablespoon freshly ground Black Pepper
1 Cup Sugar
½ Cup La Mozza extra-virgin olive oil

Working in batches, in a bowl of a food processor, combine the lemon pieces, salt, pepper, and sugar and pulse to break down but not completely puree. Slowly drizzle in the olive oil to emulsify into a honey-like consistency. Just before using, blend in the oregano and marjoram leaves.

The jam may be held for up to 1 week, refrigerated, in an airtight container.