

LEMON MARMALADE

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This lemon marmalade can be made with any type of lemons you have available. However, we like it best with Eureka Lemons.

Ingredients:

11 lemons, washed
1/8 t. baking soda
6 c cane sugar
1 pouch liquid pectin (3 oz)

Instructions:

1. Use a sharp knife or a peeler to slice off all the thin outer yellow peel or zest from lemons. Take care to get as little of the bitter white pith as possible. Cut zest into slivers. Measure 2 cup peel and place in 3 quart sauce pan.
2. Juice the lemons. Measure 2 ½ cup lemon juice and place in same saucepan as the lemon zest.
3. Add baking soda to sauce pan with zest and juice.
4. Bring lemon peel and juice and baking soda to a boil, reduce heat, cover and simmer, stirring occasionally for about 15 minutes or until peel is translucent and tender.
5. Stir in sugar until well blended. Bring to a full rolling boil over high heat, stirring constantly.
6. Add pectin and boil, stirring constantly for exactly 1 minute.
7. Remove from heat and quickly skim off any foam. Fill sterilized jars and cap with new two-piece lids.
8. Water bath process for 5 minutes for ½ pints or pints. Let stand for 12 hours undisturbed.

For more instructions on how to process jams & jellies see:
National Center for Home Food Preservation: Making Jams and Jellies
www.uga.edu/nchfp/publications/uga/uga_steps_proc_j_j.pdf

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