

# MEYER LEMON MARMALADE (LOW SUGAR)

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For lemon lovers only... a Meyer Lemon marmalade that's low sugar!

The trick to this recipe is to get only the zest of the lemon and avoid the pith (bitter white part of the lemon rind). Test your vegetable peelers to see which one will produce the thinnest peel, or use a microplane grater.

## Ingredients:

6-8 Meyer Lemons  
2/3 c. sugar  
1 ¼ t. Pomona's Universal Pectin  
1 T. calcium water (directions & ingredients are in the Pomona's Universal Pectin)

## Instructions:

1. Peel Meyer Lemons with vegetable peeler or microplane grater, avoiding white pith. Cut peel into thin strips. Measure 1 cup and set aside.
2. Juice Meyer Lemons and strain to remove any seeds. Measure 1 cup.
3. Place Meyer Lemon juice and calcium water in a heavy bottom sauce pan and bring to a rolling boil.
4. Combine pectin and sugar in a small bowl and blend thoroughly.
5. Add sugar and pectin mixture to boiling Meyer Lemon juice. Bring juice mixture back to a rolling boil for 5 minutes.
6. Meyer Lemon peel to sauce pan and bring back to a rolling boil for 1 minute.
7. Remove from heat and quickly skim off any foam. Fill sterilize jars and cap with new two-piece mason lids.
8. Water bath process for 5 minutes for ½ pints or pints. Let stand for 12 hours undisturbed and check seals.
9. Let marmalade sit for about 2 weeks before enjoying.

Makes 2 - ½ pint jars.

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](http://www.uga.edu/nchfp/publications/uga/uga_steps_proc_j_j.pdf)

Created by: Joni T. Diserens  
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