



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Meyer Lemon Thyme Jelly

Meyer lemons are a jewel of winter fruits, offering natural sweet and tart flavor. Here they are combined with fragrant fresh thyme to create this versatile jelly. A terrific addition to a cheese plate, also makes a wonderful lacquer for roast chicken.

Yield: about 4 (8oz) half-pint jars

- 2 pounds Meyer lemons (about 12-14 small) to equal 2 cups juice
- 1 cup water
- 1 Tablespoon Meyer lemon zest
- 2 teaspoons fresh thyme leaves, plus four small sprigs
- Pinch of salt (1/16 tsp)
- 6 tablespoons Ball Real Fruit Classic Pectin or one pkg. powdered pectin
- 3 cups sugar

1). Grate zest from 2 lemons, to equal 1 tablespoon, set zest aside. Juice enough of the lemons to equal 2 cups juice. Strain juice through a fine mesh strainer to collect any remaining solids.

3). Combine juice, water, zest, thyme leaves and pinch of salt in a 4 quart stainless saucepan, whisk in pectin. Stirring constantly, bring mixture to a full rolling boil over high heat.

4). Add sugar, stirring to dissolve. Return jelly to a full rolling boil that cannot be stirred down, boil hard for 1 minute. Remove from heat. Skim foam if necessary.

5). Place one sprig of thyme into a hot jar, ladle hot jelly into jar leaving a 1/4 inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band until fit is fingertip tight

6.) Process in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

7). Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Source: freshpreserving.com, 2018



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