

QUICK LEMON GINGER MARMALADE

Yield: about 7 half-pint jars

INGREDIENTS

6 small lemons
½ tsp baking soda
2½ cups water
½ cup (6 oz.) coarsely grated gingerroot
1 (1.75 oz.) package regular powdered fruit pectin
6½ cups sugar

INSTRUCTIONS

1. Prepare canner, jars, and lids.
2. Using a vegetable peeler, remove yellow lemon peel in long strips. Cut peel into thin slices. Set peel and fruit aside separately.
3. In a large, deep stainless steel saucepan, combine reserved lemon peel, baking soda and water. Bring to a boil over high heat. Reduce heat, cover and boil gently for 5 minutes, until peel is softened. Remove from heat and set aside.
4. Using a sharp knife, cut white pith from lemons. Working over a large bowl to catch juice and using a small, sharp knife, separate lemon segments from membrane. Place segments in bowl and squeeze membrane to remove as much juice as possible, collecting it in the bowl. Discard membrane and seeds. Measure 1 cup lemon segments and juice. Add to softened rind mixture with gingerroot. Whisk in pectin until dissolved.
5. Bring to a boil over high heat, stirring constantly. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off foam.
6. Ladle hot marmalade into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding

hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

7. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

REFERENCES

Ball Complete Book of Home Preserving

LOCAL CONTACT

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