

Quick Strawberry Lemon Marmalade

Source: adapted from Complete Book of Home Preserving

Yield: 7 8-ounce Jars

Ingredients:

- 1/4 cup thinly sliced lemon peel
- Water
- 4 cups crushed hulled strawberries
- 1 TBS lemon juice
- 1 box of reg powdered pectin (6 TBS)
- 6 cups sugar

Process:

1. Prepare canner, jars, and lids.
2. In a large, deep stainless steel saucepan, combine lemon peel and water to cover. Bring to a boil over med-high heat and boil for 5 minutes, until peel is softened. Drain and discard liquid.
3. Add strawberries and lemon juice to peel and mix well. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring constantly. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar all at once, continue stirring, and heat again to full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, skim off foam.
4. Ladle hot marmalade into hot jars, leaving 1/4 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
5. Place jars in canner, ensuring they are completely covered with water. Bring to boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.