

Gingered Zucchini Marmalade

Yield: about 4 half-pints

- 2 oranges
- 2 lemons
- 2-3 inch piece of gingerroot, peeled & chopped
- 5 cups shredded zucchini
- 1 tart apple, cored and shredded
- 4 cups granulated sugar

1. Thoroughly wash citrus fruit. With a vegetable peeler, remove colored peel from oranges; thinly slice orange peel and place in a large, deep stainless steel saucepan.
2. With a sharp knife, cut white pith and any remaining peel from oranges and lemons. Tie pith, peel and gingerroot in a large square of cheesecloth, creating a spice bag; add to peel in saucepan. Finely chop orange and lemon pulp; add to saucepan with zucchini, apple and sugar
3. Over medium-high heat, bring mixture to a boil, stirring frequently, boil uncovered until mixture reaches gel stage, about 45 minutes.
4. Ladle hot marmalade immediately into hot jars, leaving 1/2-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018