

Lemon Ginger Marmalade

Yield: 7 x half-pint jars

Ingredients Nutrition

- 6 small lemons
- $\frac{1}{2}$ teaspoon baking soda
- 2 $\frac{1}{2}$ cups water
- 1 cup coarsely grated gingerroot (about 12 oz.)
- 1 (1 $\frac{3}{4}$ ounce) package regular powdered fruit pectin
- 6 $\frac{1}{2}$ cups sugar

Directions

1. Prepare canner, jars, and lids.
2. Measure sugar and set aside.
3. Using a vegetable peeler, remove yellow lemon peel in long strips. Cut strips into thin slices. Reserve fruit.
4. In a large deep stainless steel saucepan, combine 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.
5. Using a sharp knife, cut white pith from lemons. Working over a large bowl to catch juice, use sharp knife to separate lemon segments from membrane. Place segments in bowl and squeeze membrane to remove as much juice as possible, collecting in bowl. Discard membrane and seeds.
6. Measure 1 cup lemon segments and juice. Add to softened lemon peel with gingerroot. Whisk in pectin until dissolved.
7. 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.
8. Ladle hot marmalade into hot jars, leaving $\frac{1}{4}$ -inch headspace. Remove air bubbles and adjust head space if necessary by adding hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
9. Place jars in canner, ensuring they are completely covered by water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.