

Strawberry: Preserve It!

Strawberry Lemon Marmalade

Yield: about 7 half pints

- 1/4 cup thinly sliced lemon peel (about 2 large)
- 4 cups crushed strawberries (about 4 1-pound containers)
- 1 tablespoon lemon juice
- 6 tablespoons Ball Classic Pectin
- 6 cups sugar

1. Combine lemon peel and water to cover in a 6- or 8-quart saucepan. Bring to a boil over medium-high heat and boil for 5 minutes, until peel is softened. Drain and discard liquid.
2. Return peel to pan. Add strawberries and lemon juice to peel and mix well. Gradually stir in pectin. Bring mixture to a full rolling that can not be stirred down, over high heat, stirring constantly.
3. Add entire measure of sugar, stirring to dissolve.
4. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly.
5. Remove from heat. Skim off foam if necessary.
6. Pour hot marmalade immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. 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



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