

February 6, 2019

February Citrus Frenzy
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UCCE Master Food Preservers of El Dorado County

I don't know about you, but after all of the hectic craziness of the holiday season I get into the mood to just start fresh! It seems no matter how hard I try December is always a whirlwind – between all of the parties, luncheons, gift exchanges and goodie baskets to make. By the time January rolls around I get motivated to plan some clean, fresh menus for my family. And luckily this time of year is the perfect time to add the ingredient that says fresh better than any other— citrus!

Last year about this time, I made my first batch of orange marmalade, which is a type of fruit spread made with any type of citrus fruit sliced, diced or ground and suspended in a clear jelly. The recipe turned out great but I found out that there are “long boil” recipes and those that use pectin to set them up.

This year I tried a recipe that uses pectin so it not only tastes great but is very easy to do as well! It is the perfect way to add a little sunshine to a chilly morning.

STRAWBERRY LEMON MARMALADE

by Ball

- 1/4 cup thinly sliced lemon peel (about 2 large)
- 4 cups crushed strawberries (about 4 1-lb containers)
- 1 Tbsp lemon juice
- 6 Tbsp powdered pectin
- 6 cups sugar
- 7 half pint jars and lids

DIRECTIONS

1. PREPARE canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. 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. Return peel to pan.
3. ADD strawberries and lemon juice to peel and mix well. Gradually stir in pectin. Bring mixture to a full rolling that cannot be stirred down, over high heat, stirring constantly.
4. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary.
5. LADLE hot jam into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
6. PROCESS in a boiling water or atmospheric canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

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If you want to learn more about growing your own citrus and some tasty ways to use the citrus you have come and join the Master Gardeners and Master Food Preservers as they teach Citrus from Tree to Table on February 13th at 9:00 A.M. Cameron Park Community Center, 2502 Country Club Drive in Cameron Park. More information here:

http://cecentralsierra.ucanr.edu/Master_Food_Preservers/?calitem=430090

UCCE Master Food Preservers are available to answer home food preservation questions; leave a message at (530) 621-5506 or email us at edmfp@ucanr.edu. For more information about our program and events, visit our website at <http://ucanr.edu/edmfp>. Sign up to receive our ENewsletter at <http://ucanr.org/mfpnews/>. Find us on Facebook, too (UCCE Master Food Preservers of El Dorado County)!

