

Strawberry time is here and it is time to start this year's batch(es) of strawberry jam, preserves, jellies and marmalades. Yes, I said strawberry marmalade. Specifically, strawberry-lemon marmalade. After all, citrus season is still with us. Many lemon trees are loaded at this time of year and this is a perfect way to use some of those fresh lemons, too.

I made this Strawberry Lemon Marmalade today and it is delightful! The flavor of perfectly ripe strawberries is dominant and the jewel-like bits of lemon zest brightens and enhances the flavor of the strawberries even more. The lemon also brightens the color of the strawberries. You are going love this recipe!

Once you have this delectable delight in your pantry you may want to get creative and use it between layers of a cake, top a cheesecake, thumbprint cookies, or make a Strawberry Trifle.



Strawberry Lemon Marmalade

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 Ball® RealFruit™ Classic Pectin
6 cups sugar
7 (8 oz) half pint glass preserving jars with lids and bands

Directions:

- 1.) PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. 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 can not 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 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.

Quick Tip:

Use lime peel and lime juice in place of lemon for a Strawberry Lime Marmalade.