



UCCE Master Food Preservers of El Dorado County

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Lime Marmalade



I love limes.

Simple, right? The fact is, the simple lime is quite complicated, some might even say a little sophisticated.

I scored a 5 pound bag of limes at a local grocery store. Don't ask what possessed me buy it. It was limes!!!! Actually, I have had the idea to try making lime marmalade for a long time. When this bag of limes jumped out at me I just had to grab it.

The thing with limes that makes them a bit complicated for preserving purposes, is that they can be bitter. Too much zest can make a bitter product. The addition of the membrane that covers the sections of the lime can add even more bitterness and can ruin the product. What to do? After a little thought, I decided to combine the limes with lemons to mellow out my marmalade.

I used the following recipe, which I adapted from a Sure-Jell Orange Marmalade recipe:

RECIPE: *Lime Marmalade*

Yield: about 7 half-pints

Marmalade is a suspension of fruit peel and pulp in a tart, yet sweet, jelly. Toast with marmalade is a traditional breakfast favorite, but marmalade also makes a fantastic glaze for sweet and savory foods and is a marvelous addition to many marinades.

- 24 limes (maybe more, depends on how juicy they are)
- 4 medium lemons
- 2 ½ cups water
- 1/8 tsp. baking soda
- 5 ½ cups granulated sugar
- 1 pkg. 1.75 oz. pectin (regular powdered fruit pectin)
- ½ tsp. butter

Under running water, rinse/wash limes and lemons. If using commercially grown limes or lemons, scrub them thoroughly to get off any wax.

Thinly pare the rind off the lemons (not limes) using a sharp paring knife or vegetable peeler, and cut into thin slivers.



For the limes, use a microplane or fine grater to remove the zest from the limes. I used the microplane because the lime skins are very thin and the vegetable peeler took off too much of the white pith that is so bitter.

In a non-reactive pot, add water, baking soda, and slivers of lemon rind. Bring to a boil; cover. Simmer on medium-low heat for 20 minutes, stirring occasionally.

Meanwhile, remove and discard white membrane and seeds from fruit; chop fruit, reserving the juice. Add fruit and juices to pot with rinds. Simmer for 10 minutes longer, stirring occasionally.

Into a non-reactive pot, measure exactly 4 cups of cooked fruit and rind mixture, the package of pectin, and ½ tsp. butter if desired (to prevent foaming). Bring to a boil, stirring constantly.

Add sugar to fruit mixture all at once; stir; bring back to a full rolling boil for exactly 1 minute or the time specified in the pectin package instructions, stirring constantly. Remove from heat and let stand for 5 to 10 minutes, stirring often. Skim off foam with metal spoon.

Ladle into hot jars leaving ¼-inch headspace. Remove air bubbles add adjust headspace, if necessary, by adding more hot marmalade. Wipe jar rims. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight. Process in a boiling water or atmospheric steam canner for 10 minutes, adjusting for altitude if necessary. Remove canner lid; wait 5 minutes, then move jars, cool, and store.

Note: Marmalade may take up to 2 weeks to set.

Source: Sure-Jell Pectin box

BOILING WATER BATH CANNING Altitude Adjustment Chart		
ALTITUDE	IF YOUR PROCESSING TIME IS LESS THAN 20 MINUTES	IF YOUR PROCESSING TIME IS MORE THAN 20 MINUTES
1,001 - 3,000 ft (305 - 914 m)	add 5 minutes to processing time	add 5 minutes to processing time
3,001 - 6,000 ft (915 - 1828 m)	add 10 minutes to processing time	
6,001 ft and up (1829 m +)	add 15 minutes to processing time	add 10 minutes to processing time

This chart applies to steam canning.

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)!