



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Strawberry-lemon Marmalade



The flavor of this marmalade is of perfectly ripe strawberries. The jewel-like bits of lemon zest enhance 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.

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 or 1 pkg. powdered pectin
6 cups sugar

Yield: about 7 half-pint jars

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 mediumhigh 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 preserves into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.

6.) PROCESS in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Quick Tip:

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

Source: Ball Complete Book Of Home Preserving 2012/2016



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