



UCCE Master Food Preservers of El Dorado County

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Preserve today, Relish tomorrow

Herbed Garden Marmalade

Up your game with this versatile tomato-based marmalade. As it to a grilled cheese or meatloaf sandwich or add it to your cheese board. Try it on crostini over chevre.

- 3 cups chopped seeded peeled, cored tomatoes (about 3 pounds)
- 2 teaspoons slivered lemon peel
- 1/4 cup lemon juice
- 1 garlic clove, minced
- 1 tablespoon minced fresh basil
- 1 tablespoon minced fresh oregano
- 1 package regular powdered pectin
- 4 1/2 cups sugar
- 1/4 teaspoon butter (optional)

Yield: about 5 half-pint jars

Place prepared tomatoes in large saucepot; cover and simmer for 10 minutes.

Combine cooked tomatoes, lemon peel, lemon juice, garlic, herbs, pectin and butter to reduce foaming (if using) in a large saucepot. Bring mixture to a boil, stirring constantly.

Add sugar, stirring until dissolved, and bring back to a full boil.

Ladle hot jam into hot jars leaving 1/4 inch of headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot jam. Wipe rims clean, Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Process 8 ounce jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. -6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

Before removing canner lid, wait 5 minutes then remove jars, cool, and store.

Source: Ball Blue Book Guide To Preserving, 2014

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