Quick Strawberry Lemon Marmalade

Citrus Zoom
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UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources ▮ UC Master Food Preserver Program

Recipe

▶ Adapted from "Ball Complete Book of Home Preserving"

▶ Yields 7-8oz (half pint) jars

▶ This is not a traditional long boil marmalade recipe and instead uses pectin

Recipe, continued

- Ingredients
  - 1/4 cup thinly sliced lemon peel
  - Water
  - 4 cups crushed hulled strawberries
  - 1 tbls lemon juice
  - 1 box of regular powdered pectin (6 tbls)
  - 6 cups sugar

Supplies

▶ Headspace ruler

▶ Knife

▶ Jar lifter

▶ Ladle

▶ Canning funnel
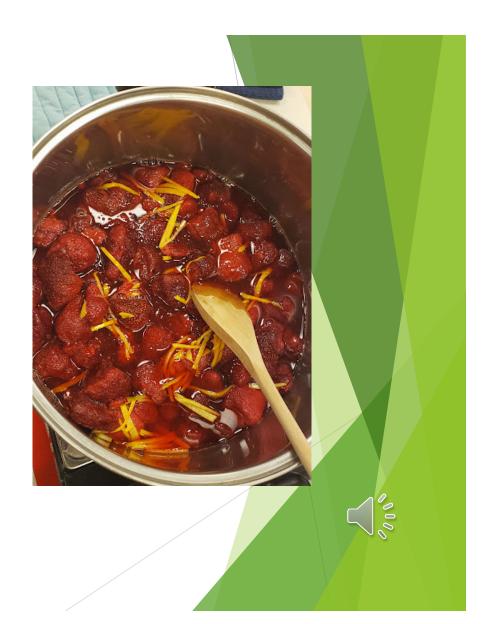
▶ Canning tongs (optional)

▶ Cutting board

Method

▶ Clean and sanitize your work area.

▶ Prepare canner, jars, and lids

▶ In a large, deep stainless steel saucepan, combine lemon peel and water to cover.

▶ Bring to a boil over medium high heat and boil for 5 minutes, until peel is softened.
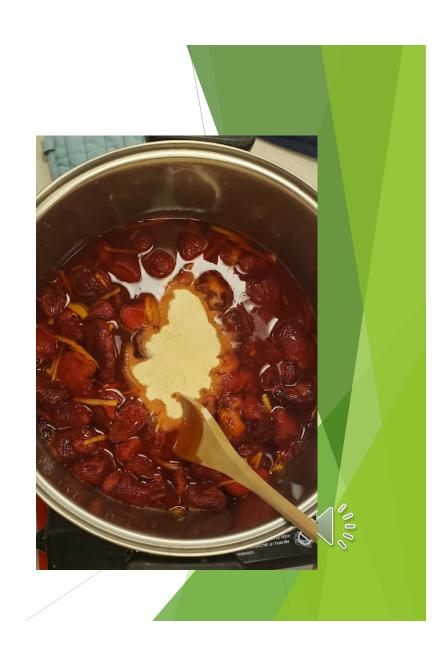
▶ Drain and discard the liquid.

Method, continued

▶ Add crushed strawberries and lemon juice to peel and mix well.

Method, continued

▶ Whisk in pectin until dissolved.

▶ Bring to a boil over high heat, stirring constantly.

Method, continued

▶ Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface.

▶ Add sugar all at once, continue stirring, and heat again to full rolling boil.

▶ Boil hard for 1 minute, stirring constantly.
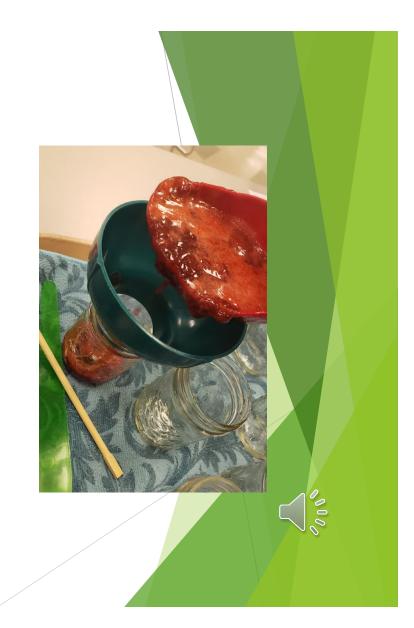
▶ Remove from heat, skim off foam.

Method, continued

► Ladle hot marmalade into hot jars, leaving 1/4 inch headspace.

► Remove air bubbles and adjust headspace, if necessary, by adding hot marmalade.

Method, continued

▶ Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Method, continued

▶ Place jars in canner, ensuring they are completely covered with water by at least 1 inch.

▶ Bring to a boil and process for 10 minutes.

▶ Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.

How to use your strawberry lemon marmalade

▶ As a base for a delicious strawberry salad dressing

▶ As a topping for cakes, pastries, ice cream, and more

▶ As a fruit spread on toast

▶ As a filling in stuffed French toast

▶ The sky is the limit!