

KUMQUAT MARMALADE

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This marmalade is a labor of love. Removing the kumquat seeds can be very tedious but well worth the effort.

Ingredients:

3 lbs kumquats
1 c. sweet orange juice
¼ c. lemon juice
8 c. spring water
1/8 t. baking soda
1 pouch liquid pectin
cane sugar

Instructions:

1. Slice kumquats thickly by hand or in food processor. Remove seeds.
2. Juice orange and lemons, keep separate.
3. Measure 4 cups of sliced kumquats. Place 4 cups of sliced kumquats in sauce pan with 8 cups spring water. Add orange juice, lemon juice, and baking soda.
4. Cook uncovered, gently until peel is soft (about 30 minutes).

In second sauce pan:

5. Measure 2 cups of sliced kumquats and 1 cup sugar. Simmer until translucent (about 10-15 minutes) and add to first sauce pan.

In first sauce pan:

6. Add 1 cup sugar for every pint of fruit remaining plus 1 additional cup of sugar and liquid pectin. Stir until dissolved.
7. Cook rapidly until set point. Remove from heat and quickly skim off any foam. Fill sterilize jars and cap with new two-piece mason lids.
8. Water bath process for 5 minutes for ½ pints or pints. Let stand for 12 hours undisturbed.

For more instructions on how to process jams & jellies see:

National Center for Home Food Preservation: Making Jams and Jellies
www.uga.edu/nchfp/publications/uga/uga_steps_proc_j_j.pdf

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Updated: January 2004