

Mother's Calamondin or Key Lime Marmalade

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
ripe calamondins	3 cups	washed, de-seeded, & thinly sliced
water	3 cups	room temperature
sugar	2½ cups	

- Thinly slice each calamondin on a cutting board with a gutter around it to catch the juice run-off. Measure out 3 cups, then dump into a bowl. Pour water over calamondins, cover, and let stand over night.
- Pour from bowl directly into a large sauce pan, and simmer gently for 40 minutes. Then add the sugar, stir until dissolved, and cook an additional 15 minutes, ensuring that the mixture stays simmering the entire time.
- Ensure that your jars and lids are very hot, too hot to touch with bare hands. I put the jars and lids into the dishwasher before starting this process, and soak the rubber seals in a pan of scalding water just before canning begins. Use a silicon oven mitt to handle them. You could alternatively put a round cookie rack in the bottom of a large pot, pour water up to half the height of the jars & lids, bring water to a simmer, place the jars & lids on the rack in the simmering water, cover the pot, and then use silicon-tipped tongs to lift them out.
- Add the hot marmalade to the hot jar, leaving a quarter to half inch space at the top. Put on the hot lid. The jar will seal itself while it cools.
- Makes 5 pints of marmalade.

NOTE: This is the same recipe for Key Lime Marmalade. If you don't want to make enough to can, reduce the recipe by a third, and keep the marmalade in the refrigerator for several weeks.