

Meyer Lemon Marmalade



You Need:

Meyer lemons – 1-1.5lbs Fresh

Water – 4 cups

Granulated sugar – 3 cups

Fresh lemon juice – 2 tablespoons

Salt – 1 small pinch

1. Prepare the Lemons

Wash lemons well. Cut them into very thin slices. (I like them cut small) Remove seeds carefully. Keep peels attached for texture.

2. Soak the Lemons

Place lemon slices in a large saucepan. Add water. Let them soak for 20 minutes.

3. Start Cooking

Turn heat to medium. Bring the lemonslices and water to a gentle boil. Stir slowly to avoid sticking.

4. Add Sugar

Add sugar to the pan. Stir until fully dissolved. The mixture will start to thicken.

5. Add Lemon Juice

Pour in fresh lemon juice. (The flavour is better when it is fresh and not bottled)
Add a tiny pinch of salt. Stir gently for balance.

6. Simmer Until Thick

Lower heat slightly. Simmer for approximately 30 minutes. Stir often until marmalade looks glossy.

7. Test the Texture

Place a small spoonful on a cold plate. It should set softly when cooled.

8. Cool and Store

Remove from heat. Let marmalade cool slightly. Spoon into clean jars and seal.
You can either WAX or water bath the jars as you desire.