

Lemons

LEMONS NEVER TASTE BETTER than they do right now, so it's the perfect time to stock up and "put up" lemons in the form of marmalade.

Here's a method for making marmalade that uses just about the entire fruit—from zest to juice. Powdered pectin shortens the cooking time and eliminates the guesswork behind gauging the correct consistency. Easy and foolproof, this marmalade is a sure-fire way to enjoy lemons now and long after the season is gone.

lemon-ginger marmalade

This golden-hued marmalade is right at home on toast, but it's also divine stirred into plain yogurt or dolloped on coconut ice cream. Find pectin where canning supplies are sold—try supermarkets or hardware stores—or see page 92 for a mail-order source.

Yields 5½ to 6 cups

- 1½ to 2 lb. lemons (6 to 8 medium)**
- ½ cup finely chopped fresh ginger**
- 1 1¼-oz. package powdered pectin**
- 6½ cups granulated sugar**

Peel the zest from the lemons with a vegetable peeler, avoiding as much of the white pith as possible. Slice the zest strips crosswise very thinly at an angle to make strips about ⅛ inch wide by 1 inch long—you'll need 1 cup of zest strips. Put the zest in a 4-quart (or larger) saucepan.

Trim the ends from the zested lemons to expose the flesh. With one cut side down on the cutting board, trim the

pith off the lemon all the way around and discard the pith. Quarter the lemons lengthwise and remove any visible membranes and seeds. Slice the wedges crosswise ¼ inch thick—you'll need about 1½ cups.

Add the sliced lemons, ginger, and 2 cups water to the lemon zest. Bring to a boil over medium-high heat, adjust the heat to maintain a simmer, and cook until the zest is soft and the membranes start to break down, 6 to 8 minutes.

Whisk the pectin into the mixture. Increase the heat to high, add the sugar, and bring to a boil, whisking constantly to smooth lumps. Boil vigorously for 1 minute, whisking constantly (move the pan off the burner momentarily if it threatens to boil over). Remove the pan from the heat and let sit undisturbed for 5 minutes.

Skim any foam and seeds off the surface of the marmalade. Stir gently



to redistribute the solids. Transfer the marmalade to heatproof storage containers, let cool to room temperature, and then refrigerate for up to 1 month.

Note: For longer storage at room temperature, can the marmalade. Transfer the hot marmalade to clean, hot canning jars, leaving ½ inch of headspace in each jar, and follow the canning directions at FineCooking.com, processing the marmalade for 10 minutes.

—Dabney Gough



It's lime season, too. Find a bonus recipe for Lime-Tequila Marmalade at FineCooking.com/extras.

NEWS BITES

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