



Lemon & Lime Marmalade

Sarah's servings: 6 jars, Sarah's skill: Medium

Ingredients

8 Limes
4 Lemons
1.3 Ltr Water
1.5 Kg Preserving sugar

Method

- Cut in half and squeeze the juice from the lemons and limes.
- Using a paring knife scrape the pulp from the peel and put in a muslin bag with any pips.
- Use a sharp knife and shred the peel finely.
- Put the shredded peel and water into a large pan or preserving pan.
- Add the juice to the pan.
- Tie the bag up securely and add to the saucepan.
- Cover the pan with a tea towel and leave in a cool place overnight.
- Put a few saucers in the freezer for testing the setting point tomorrow.
- The next day bring the saucepan to the boil then reduce the heat and simmer for 45 minutes.
- Take some of the lime peel out of the pan and check it is soft - simmer until it is nice and soft.
- Meanwhile sterilise 6 - 8 jars and lids by placing them in a low oven at 150 degrees centigrade (130 fan) or Gas mark 2 for 30 minutes.
- Remove the muslin bag and carefully squeeze the liquid back into the saucepan.
- Add the sugar and stir over a low heat until all the sugar has dissolved.
- Once the sugar has dissolved boil for 20 minutes.
- Take the pan off the heat and put a small amount on one of the cold saucers and place back in the freezer for a few minutes. If it wrinkles when you push your finger over the surface then it has reached setting point. If it doesn't wrinkle then place the pan back on the heat and boil for another 5 minutes. You may need to do this a few times before setting point is reached. Don't be tempted to rush this stage or you will not have nicely set marmalade.
- Allow the marmalade to settle for 10 minutes before putting into the jars. If you don't do this you will not get an even spread of peel and it will float to the top of the jars.
- Using a jam funnel fill the jars to the top with marmalade.
- Once the marmalade is in the jars, place the lids on tightly.
- Leave to cool then label and keep in a cool dark place and they will keep perfectly for a year.