

Meyer Lemon Marmalade

Recipe as it appears in: Gourmet Magazine, December, 1999.

Makes 6 ½ pint jars

6 Meyer lemons (1 1/2 lbs)

4 cups water

4 cups sugar

Special equipment: Cheesecloth, kitchen string, 6 (1/2 pint) Mason-type jars - sterilized

Halve lemons crosswise and remove seeds. Tie seeds in a cheesecloth bag. Quarter each lemon half and thinly slice. Combine with bag of seeds and water in a 5 quart non-reactive heavy pot and let mixture stand, covered, at room temperature for 24 hours.

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Bring lemon mixture to a boil over moderate heat. Reduce heat and simmer, uncovered until reduced to 4 cups, about 45 minutes. Stir in sugar and boil over moderate heat, stirring occasionally and skimming off any foam, until a teaspoon of mixture dropped on a cold plate gels, about 15 minutes.

Ladle hot marmalade into sterilized jars, filling to within 1/4 inch of top. Wipe rims with dampened cloth and seal jars with lids.

Put jars in a water-bath canner or on a rack set in a deep pot. Add enough hot water to cover jars by 1 inch and bring to a boil. Boil jars, covered, 5 minutes and transfer with tongs to a rack. Cool jars completely.

Note: Marmalade keeps, stored in a cool dark place, up to 1 year.

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