



Strawberry Lemon Marmalade



Ingredients:

- 10 lemons
- 2 pounds of strawberries
- 1 cup water
- 1 box powdered pectin
- 8 cups sugar
- 1 tsp. butter

- Prepare about 1 dozen jelly jars by sterilizing them. Have the rings and lids ready.
- With a vegetable peeler, peel the outer yellow skin off of 4 of the lemons. Slice it thinly into small slivers.
- Juice all of the lemons. You should end up with 2/12-3 cups of juice.
- Put the juice and the sliced peel into a large pot.
- Clean and slice strawberries. Pulse them in a food processor until they are chunky bits. Make 3 cups. Add to the pot.
- Add the water to the pot. Stir all together and heat this mixture to boiling.
- Pour in the pectin and mix thoroughly. Bring back to a rolling boil and boil for 2 minutes.
- Add the sugar all at once. Mix in well and bring back to a boil. Allow the mixture to boil for 5 minutes.
- After 5 minutes of boiling, turn off heat and add the butter and mix in. This should reduce any foam, but if there is any, skim it off the surface of the marmalade.
- Ladle into clean jars, leaving 1/4" headspace. Wipe the rims of the jars and put on lids.
- Process in Water Bath or Steam Canner for 10 minutes.