

KUMQUAT JAM

INGREDIENTS

1 pound of kumquats, rinsed
1 1/2 cup of sugar
juice from one lemon
2 cups of water
1 tablespoon Grand Mariner (optional)

You will also need: a piece of cheesecloth and twine

DIRECTIONS

Prepare your jars according to standard canning procedure. Set aside.

Quarter the kumquats. Then, using a sharp paring knife, separate the peel from inner membrane and seeds, reserving this since it will be the source of pectin for the jam. Next, slice each quarter of a peel into thin slices. Place the seeds and membrane in a cheese cloth and tie tightly. Fill a large pot with 2 cups of water, juice from the lemon and 1 1/2 cups of sugar and place the peels and cheese cloth package in the pot.

Bring to a boil and simmer for about 25 minutes until the consistency is thick. Pour the marmalade into small jars, leaving 1/2 inch of headroom. Drizzle with a little bit of Grand Mariner. Seal according to usual canning procedure. Keep refrigerated after opening.