

Pummelo, Ginger Marmalade

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
8	cups	pummelo and lemon	rind, pulp, juice
4	cups	water	
2	tbsp	fresh grated ginger	
¼	tsp	baking soda	
8	cups	sugar	

Recipe Instructions:

1. Peel pumelo and lemons.
2. Cut away inner white part of peel, leaving rind and pulp.
3. Break up pulp saving all juice.
4. Cut rind into small pieces.
5. Cook over moderate high heat (rind, fruit, juice, ginger, baking soda, and water) uncovered for 10 minutes.
6. Pour into large heat proof glass bowl and let stand overnight in cool place (or in refrigerator for ½ day).
7. Return mixture to kettle. Add sugar and set over moderate high heat.
8. Boil, stirring until nearly candied (approx. 45 min.).
9. Remove from heat, skim off any foam and ladle into jars.
10. Hot Water Bath for 10 minutes.
11. Let cool.

Recipe Notes :Serving #:Makes 8 ½ pints

<http://edn.link/4p6w4p>