

# Zucchini Marmalade

## Ingredients

- 2 pounds small zucchini (6 cups sliced)
- Juice of 2 lemons
- 1 tsp grated lemon peel
- 1 (13 1/2-ounce) can crushed pineapple, drained
- 1 package powdered fruit pectin
- 5 cups sugar
- 2 Tbsp finely chopped crystallized ginger

## Instructions

1. Trim ends from squash and cut in thin slices. Measure 6 cups sliced zucchini into a large kettle.
2. Add lemon juice, peel, and crushed pineapple. Bring to a boil. Reduce heat and simmer, uncovered, until squash is tender but holds its shape, about 15 minutes.
3. Add powdered pectin. Place over high heat and bring to a boil.
4. Stir in sugar and ginger. Bring to a full rolling boil and boil hard 1 minute, stirring constantly.
5. Remove from heat and skim off any foam. Stir and skim to cool slightly and prevent fruit from floating.
6. Ladle into hot sterilized jars and seal. Yields 5 half pints.

## ZUCCHINI MARMALADE

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