

# Microwave Lemon Marmalade

\*From Alan Holcombe\*

> Any citrus or combination of citrus can be substituted for the lemons. Cooking time may vary according to type of fruit.

## Ingredients

- 3 large lemons (500 g / about 18 oz)
- 1 1/2 cups water
- 3 cups sugar

## Instructions

1. Quarter lemons and discard seeds. Chop lemon in processor or blender.
  2. Place chopped lemon in a deep dish with water.
  3. Cook on high for 10 minutes, or until rind is tender.
  4. Stir in sugar.
  5. Cook on high for 18 minutes, or until mixture jells when tested on a cold saucer. Stir occasionally while cooking.
  6. Stand 5 minutes before pouring into sterile jars.
  7. Seal when cold.
- > Makes about 2 cups.
- > Note: Alan peels lemons with a potato peeler and discards white pith.

<sup>marmalade</sup>  
Microcosmic jam from Alex Holcombe

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1 1/2 C water

3 C sugar

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Now peel lemons with potato peeler  
& discard white pith