

Kumquat Marmalade



- 1 1/2 lb kumquats, seeded, thinly sliced
- 2 to 3 cups water
- 1 oz powdered pectin
- 2 tsp fresh lemon juice
- 4 3/4 cups sugar

1. Place kumquats in a large saucepan; add enough water to barely cover the fruit. Bring to a boil over medium high heat. Reduce heat to low; simmer 50 minutes or until peels are soft, adding additional water as needed to keep kumquats barely covered and stirring occasionally.
2. Meanwhile, place 5- 8 oz canning jars and lids in large pot; cover with water. Bring to a boil over high heat; boil 15 minutes. Let stand in hot water until ready to use.
3. Measure 3 1/2 cups cooked kumquat mixture. If necessary, add additional water to make 3 1/2 cups. Place in a large pot or non reactive Dutch oven; stir in pectin and lemon juice, mixing thoroughly. Bring to a boil over medium high heat; boil 1 minute. Stir in sugar. Bring to a rolling boil; boil 1 minute. Remove from heat; skim off foam.
4. Ladle kumquat mixture into sterilized jars, leaving 1/4 inch space at top. Wipe rims of jars clean using damp cloth. Seal tightly with lids, let cool completely. Store in refrigerator up to 6 months.

Fills 5 (8 oz) jars