

Meyermalade

Ingredients

- ~1 kg meyer lemons
- 6 cups water
- 4 ½ cups sugar
- 2 tsps kirsch
- Muslin or cheesecloth

Method

1. Cut top and bottom from meyer lemons, and cut in half. Remove segments with their peel. Collect membranes and seeds separately. Slice segments into smaller pieces. There should be ~6 cups total of lemon pieces (add pieces from 1 or 2 regular lemons if required).
2. Put membranes and seeds into a muslin pouch (or double layer of cheese cloth).
3. Boil lemon segments and muslin pouch in pot with 6 cups of water for ~1/2 h until lemon peel is soft to taste. (add water if too much evaporates.)
4. Remove from heat and recover muslin pouch. Allow pouch to cool and then squeeze to extract pectin. Add pectin to pot with lemon segments.
5. Add sugar to pot and return to a steady boil.
6. Boil to reduce water until temperature reaches ~218 F. This should take ½ hour or so.
7. Test for gelling by placing some liquid on a chilled dish, and see if it will “wrinkle”.
8. Once the mixture is gelling remove from heat and stir in kirsch.
9. Can in sterilized jars.