

## Grapefruit Ginger Marmalade Recipe

**makes 6 - ½ pint jars**

4-5 medium grapefruit

4 cups sugar

¾ cup finely chopped crystalized ginger

2 Tablespoons peeled and finely chopped fresh ginger

- ❖ With a sharp knife cut peel and white pith off all the grapefruits. If possible use a plastic cutting board so that you can capture grapefruit juice as you cut.
- ❖ Cut out the core of the grapefruit and remove the seeds. You should have about 5 cups of grapefruit chunks.
- ❖ Put chunks of grapefruit in the blender or food processor, and process until no large chunks remain (small chunks are okay).
- ❖ Combine all ingredients in a heavy bottomed sauce pot and bring to a boil. Simmer on low for 2-3 hours.
- ❖ Test for doneness by putting a small spoonful of marmalade on a cold plate and let it sit for about 5 minutes it should be sticky and not runny.
- ❖ To make marmalade shelf stable water bath can marmalade by putting in 6 sterilized half pint jars, putting jars in a large pot of boiling water that covers the lids of the jars by one inch. Boil for 15 minutes. Remove jars from the water and allow to cool before storing.

## Cranberry Grapefruit Marmalade Recipe

- ❖ Follow the above recipe and substitute 12 ounces fresh cranberries – finely chopped – for the crystalized ginger and fresh ginger.