

PERSIMMON LEMON MARMALADE

Persimmon lemon marmalade is a creamy, tart condiment, perfect for spreading onto toast and biscuits.



Mixing flavors to create a new and exciting recipes is what canning and cooking are all about for me. The flavor combination of lemon marmalade and persimmon butter was a huge success!

THE CREAMY TEXTURE OF PERSIMMONS AND THE AND TARTNESS OF MEYER LEMONS MELD TOGETHER TO CREATE A WOW-ZA MOUTHFUL OF FLAVORS IN THIS PERSIMMON LEMON MARMALADE RECIPE.

Persimmon Meyer Lemon Marmalade

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Ingredients

1. 4 cups peeled and chopped persimmons
2. 3 cups Meyer Lemons
3. 3 1/2 cups sugar

Instructions

1. Clean the lemons and persimmons using cold water, rubbing gently with a clean cloth or soft food brush
2. Cut the lemons in half and juice, reserve juice
3. Using a very sharp knife, slice the lemons crosswise as thinly as possible to achieve a smoother, creamier marmalade. A time consuming effort but well worth the time, it really makes a big difference in the marmalade texture.
4. Peel persimmons and discard peels, cut persimmons into chunks
5. Add lemons to a large heavy bottom stock pot and cover them with cold water.
6. Bring to a boil until the lemon peel is tender, about 10-15 minutes.
7. Drain and rinse the peels thoroughly with cold water. Rinse out the pot too.
8. Return lemons to the pot, add chopped persimmons and 1 1/2 cups water and bring to a boil
9. Stir in 3 1/2 cups sugar
10. Reduce heat to simmer. Cook until mixture is thick and creamy, about 1 hour
11. Taste and add up to 1 1/2 cups sugar to taste.
12. Stir in 1/2 cup reserved lemon juice
13. (freeze or can remaining juice after removing pips)
14. Remove marmalade from heat
15. Pips will turn a dark brown during cooking, remove as many as possible before packing

jars

16. Pour hot marmalade into prepared jars leaving 1/4 inch headspace, using a butter knife, remove air bubbles by sliding the blade around the jar edges
17. Wipe rims with clean towel and cover with lids and rims
18. Process in a hot water bath for 15 minutes

Notes

1. For detailed sterilization instructions visit this link: <http://wp.me/p2MUuI-sr>
2. Disclaimer: When canning always follow the manufacturer's guidelines for jar sterilization and processing foods. See National Center for Home Food Preserving (http://nchfp.uga.edu/publications/publications_usda.html)

By Rebecka Evans

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