

RHUBARB KIWI MARMALADE & PINEAPPLE MANGO MARMALADE



It's spring time in the Rocky Mountains and it's time to make some marmalade.

I almost always start my canning season making Pepper Jelly for the holidays but the rhubarb was so beautiful this spring, I'm forced to veer off course and make some mouth-watering, sweet-tart Rhubarb Kiwi Marmalade. While I was at it, I decided to make some Pineapple Mango Marmalade. Both turned out a smashing success.

Rhubarb Kiwi Marmalade

6 cups chopped fresh rhubarb
3 lemons
6 kiwi
7 1/2 cups sugar
1/2 cup water
1 package liquid pectin

Wash rhubarb and chop into small pieces, slice lemons thinly on a mandolin leaving peel on, remove skin from kiwi and slice thinly on mandolin, add fruit to large heavy stockpot and set temperature to medium high, add sugar and 1/2 cup water and bring to a boil. Lower heat to medium keeping the liquid at a medium boil. Cook until fruit is clear, about 45 minutes to 1 hour, stirring frequently. Remove from heat, add liquid pectin and skim any foam. Process in *sterilized jars* for 15 minutes hot water bath.

Hot Water Bath: in a large stockpot add enough water to submerge filled sealed jars, boil filled jars on medium high heat for 10-15 minutes, remove to a dry towel. Jars will make a distinctive "ping" sound when they've sealed correctly.



I got a little carried away adding water to my recipe resulting in a soppy marmalade. I added another packet of liquid pectin and a few more lemons to thicken my recipe and luckily, the marmalade set up perfectly.

Dried fruit can also be added as a thickening agent instead of using liquid pectin. To make a conserve just add a cup of chopped nuts to the mix.



Pineapple Mango Marmalade

4 cups chopped fresh pineapple

4 cups chopped fresh mango

4 cups sugar

zest from one lemon

juice from one lemon

1/2 cup water if necessary

Peel and chop pineapple and mango, Using a large heavy bottom sauce pan heat fruit on medium high heat, add

sugar, lemon zest and juice. Cook for 10 minutes, add water if mixture is too thick to stir. Bring to a rapid boil, cook 2 minutes, reduce heat to medium and cook till fruit is clear about 40 minutes. Process in a 15 minute water bath in sterilized jars.

Spread on an English muffin or piece of fresh French bread and prepare to be dazzled by the flavor.