

## Zucchini Marmalade

Makes Approximately Six 8 Ounce Jars

It's summer and that means zucchini and lots of it! One of the things I love is marmalade and Chris of Rise Artisan\*\* makes terrific marmalade. Years ago I was given this recipe but turned my nose up until I was given a jar...converted...I then ended up making large batches to send to my in-laws in Ontario and also for my parents because they all really liked it. Not your standard marmalade but really tasty & easy to make and it can be done in the microwave! I don't because I don't have a big enough container so do it on top of the stove instead!

6 cups grated yellow zucchini, using the largest hole on the grater  
6 cups granulated sugar  
1 large orange, cut into eighths, seeds removed  
1 large lemon, cut into eighths, seeds removed

Using hot soapy water, wash your jars & sterilize them. Click on the link to **Bernardin** to see how to do this if necessary. Prepare the lids using the instructions on the package.

Place the zucchini & sugar in a four-quart microwave-safe bowl. Chop orange & lemon pieces (including the skin) in the food processor. Mix with zucchini & sugar, cover with plastic wrap & let stand overnight.

Microwave on **high** (full power) for 15 – 20 minutes or until the mixture comes to a full boil, stirring once or twice.

Continue cooking on **medium** (half power) or the power level that will keep the mixture at a gentle boil; until the consistency is right for jam. This will take from 30 to 60 minutes. Stir occasionally while marmalade is boiling.

**For cooking on top of the stove:** Place the mixture in a large pot, bring to the boil, reduce the heat to medium and cook for approximately 30 – 45 minutes until the right consistency. (You can check this by placing a small plate in the fridge before you begin cooking the jam & when you want to check the consistency, remove the plate from the fridge, put a small amount of the marmalade on the plate & it should pretty much stay in a mass when you tilt the plate). If it is not there, just cook a bit longer.

When the marmalade is ready, pour into the hot, sterilized jars to ¼ or ½" from the top & place the lids on, then the screw caps. Place the jars onto the rack of a canning pot, carefully lower into the water. Place the lid on, bring to the boil, reduce the heat to medium & boil for 10 minutes. Remove to a clean towel, cover & let cool overnight. The seals should start popping to indicate they are sealed. Sometimes when you give them a light touch they will pop too! It can take a few hours for them all to seal. If they don't all seal, simply store those ones in the fridge & use first!