

## **Granny June's Grapefruit Marmalade**

6 Grapefruit  
2 lemons  
1.5 litres (6 cups) water  
1.25 kg (5 cups) sugar

Cut fruit into quarters and slice finely or cut into quarters and place in the food processor to chop up. Put into large bowl and cover with the water. Allow to stand overnight. Put fruit / water mix into large pan, bring to the boil and simmer covered until rind is very tender (20 – 40 minutes depending on how you have cut the rind). Add sugar and stir until it is dissolved. Increase heat and boil, uncovered until it gels when tested on a cold saucer. Pour into hot, sterilized jars and seal.

## **Lemon Marmalade**

4 cups washed and whizzed lemon  
12 cups water  
2.75kg sugar

Place lemon and water in a large pot/preserving pan and bring to the boil. Boil for about 20 minutes or until the peel is tender. Add sugar, bring back to boil and cook rapidly until setting point is reached by testing on a cold saucer. Pour into hot clean jars.

## **Lime Marmalade**

1 kg limes  
2.25kg sugar  
1 tbl grated ginger (optional)

Scrub limes; slice thinly or chop in food processor. Place in a large non-metal bowl with 2 litres water. Cover and leave overnight. Tie any pips in muslin and add to bowl.

Place fruit and water in a pan, bring slowly to the boil, then simmer, uncovered for 45 minutes. Add sugar and stir until sugar dissolves. Return to the boil and boil rapidly, stirring often for 20 minutes. Remove any scum with a knob of butter. Discard muslin bag. Bottle in hot jars.