



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

LA Farm Girl Meyer Lemon Marmalade

Hero Vegetable: Citrus



Ingredients

- 1 lb Meyer Lemons, seeds removed
- 1 c granulated sugar (for maceration)
- 1 box [sure-jell](#) fruit pectin
- 3 c granulated sugar
- 1/4 c brown sugar
- 2 tbsp fresh rosemary, finely chopped
- 1 tbsp Grand Marnier (optional)

Directions

Place a small plate in the freezer to use later for testing the set.

In a food processor, combine whole Meyer lemons (rinds included, seeds removed) with 1 cup sugar. Pulse until finely chopped but still slightly textured. Transfer to a sealed non-reactive container and refrigerate overnight.

Pour the macerated mixture into a non-reactive pot. Stir in the pectin and dissolve. Bring to a full rolling boil over high heat, stirring continuously and scraping the bottom to prevent scorching. Skim any foam.

Stir in remaining granulated sugar, brown sugar, and chopped rosemary. Return to a full rolling boil and cook until the mixture reaches approximately 215°F. The marmalade will deepen in color and the rinds will become slightly translucent.

Spoon a small amount onto the chilled plate. Freeze for 1 minute. If the surface wrinkles when gently pushed, it is ready. If not, continue boiling briefly and test again.

Remove from heat and stir in Grand Marnier if desired.



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