Zucchini Marmalade

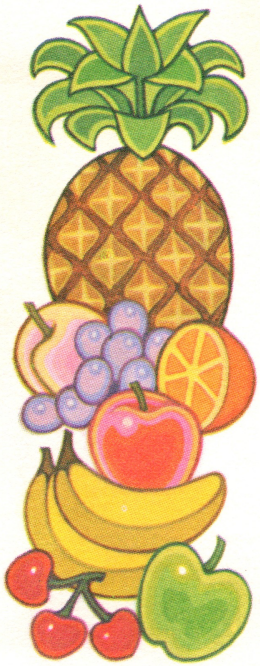
Makes 5 1/2 pints

Ingredients

- 2 lbs (or 6 cups) zucchini, peeled, seed cavity removed, cut into strips 1/3" x 1/8"
- Juice of 2 lemons
- 1 tsp grated lemon peel
- 1 (13 1/2 oz) can crushed pineapple, well drained
- 1 (1 3/4 oz) pkg pectin
- 5 cups sugar
- 2 Tbsp finely chopped crystallized ginger

Instructions

1. Place zucchini strips in a large kettle.
2. Add the juice of 2 lemons, grated lemon peel, and well-drained crushed pineapple.
3. Bring to a boil, then reduce heat and simmer for 30 minutes.
4. Add pectin (1 pkg, 1 3/4 oz) and bring to a boil.
5. Stir in 5 cups sugar and 2 Tbsp finely chopped crystallized ginger.
6. Bring to a full boil and cook, stirring constantly, until the mixture starts to thicken.
7. Remove from heat, skim, and ladle into prepared jars.



Here's what's cookin' Zucchini Marmalade

Recipe from: MAKES 5 ½ PTS Serves: ____

2 # or 6 Cups Zucchini Peeled & Seed Cavity Removed Cut into Strips ½" x ⅛" Put in Large Kettle Add juice of 2 Lemons

1 TSP grated lemon peel

1 (13 ½ oz) can crushed Pineapple that has been well drained

Bring to boil then let simmer for 30 mins. Add Pectin 1 (1 ¾ oz pkg) Bring to

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Boil Stir in 5 C Sugar & 2 T Finely chopped CRYSTALIZED Ginger. Bring to full Boil & Cook Till it STARTS To Thicken. Stiring CONSTANTLY Remove from HEAT, Skim & Put in Prepared Jars.

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