Gingered Zucchini Marmalade

An inexpensive topping for English muffins served on a chilly winter morning.

Ingredients

- 4 pounds pared, seeded, cubed zucchini (about 12 cups)
- 4 lemons, juice and thinly pared peel
- 3 whole cloves
- 1 (1-inch) piece gingerroot, peeled and bruised
- 5 1/2 cups sugar
- 4 Tbsp crystallized ginger, chopped

Instructions

1. Cut zucchini into small cubes and place in a steamer basket or in the top of a double boiler. Cover and steam 15 to 20 minutes or until squash is tender crisp.
2. Meanwhile, place lemon peel, cloves, and bruised gingerroot in a small cheesecloth bag and put in a large mixing bowl.
3. Top with drained, hot steamed squash cubes and add lemon juice.
4. Add sugar and mix thoroughly, leaving spice bag completely immersed in cubed zucchini.
5. Cover bowl and allow flavors to blend 24 hours.
6. Transfer contents of bowl to a large preserving kettle. Place over low heat until sugar is dissolved.
7. Stir in crystallized ginger. Increase heat and cook marmalade until zucchini is transparent and jelling point is reached. This will take approximately 20 to 25 minutes.
8. Remove pan from heat. With a slotted spoon, lift out and discard spice bag.
9. Ladle marmalade into hot sterilized jars and seal.

GINGERED ZUCCHINI MARMALADE

An inexpensive topping for English muffins served on a chilly winter morning.

4 pounds pared, seeded, cubed zucchini (about 12 cups)
4 lemons, juice and thinly pared peel
3 whole cloves
1 (1-inch) piece gingerroot, peeled and bruised
5½ cups sugar
4 tablespoons crystallized ginger, chopped

Cut zucchini into small cubes and place in steamer basket or in top of double boiler. Cover and steam 15 to 20 minutes or until squash is tender crisp. Meanwhile, place lemon peel, cloves and bruised ginger in small cheesecloth bag and put in large mixing bowl. Top with drained, hot steamed squash cubes and add lemon juice. Add sugar and mix thoroughly, leaving spice bag completely immersed in cubed zucchini. Cover bowl and allow flavors to blend 24 hours.

Tranfer contents of bowl to large preserving kettle. Place over low heat until sugar is dissolved. Then stir in crystallized ginger. Increase heat and cook marmalade until zucchini is transparent and jelling point is reached. This will take approximately 20 to 25 minutes. Remove pan from heat. With slotted spoon, lift out and discard spice bag. Ladle marmalade into hot sterilized jars and seal.

recipecardarchive.com | RCA0006-20260609-0214

