

Grapefruit Marmalade

3 pink grapefruit
2 lemons
3 c water
3.5 c granulated sugar

Remove thick layer of peel from grapefruits and lemons (either by cutting off strips and then slicing thinly, or using a zester). Place in large saucepan with the water. Bring to a boil over high heat, then cover and reduce heat, simmering for 20 minutes.

Meanwhile, remove the pith from the fruit, and cut out the supremes. They don't need to be fancy, they will be blended together. Squeeze any juice from the remaining membranes.

Add the fruit and juice to the peel, and boil gently for another 10 minutes. Then add the sugar. Bring to a boil, then reduce the heat to a simmer for another 30 minutes or so (it could take longer), until it will gel. (you can test it on a frozen bowl or small plate.

Either place in canning jars and process as usual, or put into containers to refrigerate. Note: it may take several days for the marmalade to set.

Makes about 4 ½ cups.