

Apple Lemon Marmalade

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This sweet-tart marmalade is perfectly paired with English muffins, pork, and anything vanilla. Enjoy it year-round.

Ingredients:

3 lemons, seeded, thinly sliced
7 ½ cups cold water
3 pounds apples, cored, peeled, sliced
10 cups sugar

Directions:

- 1) Soak lemon slices in water overnight.
- 2) Transfer lemons and soaking water to a large pot; cook gently over low heat 20 minutes, until lemon peel is tender. Add apples and cook until tender, about 20 to 25 minutes.
- 3) Add sugar and stir well; bring to a boil. Cook until jelling point is reached.
- 4) Transfer mixture into sterilized jars and seal.