

Lime Marmalade



Serves	10 cups
Prep time	3 hours, 30 minutes
Cook time	2 hours
Total time	5 hours, 30 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Preservatives
Suitable for	RPAH Elimination Diet – Very High Chemical
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Website	Taste.com

Ingredients

- 2kg limes (fresh with good skins)
- 2kg white sugar
- water

Directions

1. Soak the limes in warm water for about 3 hours then dry. Cut the limes in half and juice. Set the juice aside.
2. Slice the skins of the limes into thin slivers, cutting out the bit at the top where the stick is.
3. Place the skins in a large pan and add half the juice. Add enough water to cover the skins. Bring to the boil then allow to simmer until the skins are tender, about 1 hour.
4. Add the sugar and the remaining juice to the skins and stir until the sugar dissolves.
5. Bring to the boil, stirring and cook until the mixture starts to thicken and gel, about 20 minutes. To test the marmalade, put a small plate into the freezer for about 5 minutes. Put a dollop of marmalade onto the plate and run your finger through the middle. If the marmalade doesn't run back into the line, it is at setting point.
6. Pour into sterilised jars and seal.

Note

Very high salicylates and amines, low glutamates