

Lemon and Apple Marmalade

Printed from Lemon Recipes at <http://www.lemonrecipes.net/>

Ingredients:

3 lb Cooking apples cored, peeled and sliced.

3 Lemons seeded and thinly sliced.

10 cup Sugar.

7 ½ cup of Cold water.

Directions:

Soak the slices of lemon in the water overnight.

Pour the soaked lemons and water into a stainless steel pan and cook gently over a low heat for about 20 minutes, or until the lemon peel is tender.

Add the apples to the mixture and cook until tender, approximately another 20 minutes.

Add the sugar and stir, boil until jelling point is reached.

Pour mixture into jars and cover.