

## Apple Marmalade

*A recipe from Lakeland which makes good use of windfall apples*

### Ingredients

Apples (minimum 500 g)    Ginger root    Lemons (juice and zest)    Granulated sugar

### Method

1. Grate the lemon rind. Peel and core apples. If they are windfalls, use the firm parts of the apple only, discarding any bruised sections. Slice them into smallish pieces and place in a basin of water, with a squeeze of lemon juice to stop them browning.
2. For each 500 g of apples, allow the same amount of sugar, 2 cm of ginger root and half a lemon. Bruise the ginger root, squeeze the lemon to make juice
3. Move the apples from the water into a large pan and bring to the boil with the ginger and grated lemon rind. Cook gently for a few minutes until the apples have started to soften, then add the sugar gradually, stirring to dissolve it and making sure it doesn't burn or crystallise on the edge of the pan.
4. Boil for a few minutes, then add the lemon juice, and continuing cooking until the mix begins to clear and is a jam-like consistency.
5. Put in sterilised jars, fill to the top and put the lid on while still hot.

Note: Jams can keep for months or even years if prepared and stored properly, but can go mouldy on top during long storage. Tips to avoid this:

- To sterilise the jars, wash thoroughly in very hot soapy water. Rinse in very hot water then put on a baking sheet in a 140C/Gas Mark 1 oven until completely dry
- Fill jars just short of overflowing. Put a waxed disc cover over the top of the jam, wax side downwards, taking care to leave no air pockets between the disc and the jam where mould could form during storage.
- Put covers on immediately after pouring in jam OR when the jars are cold, not when they are warm. If you cover the jars straight after pouring the jam in, the heat of the jam will dry off any moisture on the disc covers.
- Finally cover with screw lids when cold.
- Store in a dry, airy place away from heat and light.