



# Recipe of the Week

## LIME MARMALADE

*If you're taking prescription medication that prevents you from eating grapefruit, make lime marmalade instead! Limes have less pectin than lemons or oranges so it's harder to get them to set, so use jam-setting sugar.*

### Ingredients

1kg limes  
8 cups cold water for overnight soaking  
2kg jam-setting sugar

### Method

1. Juice the limes and reserve the juice.
2. Blitz the peels in a food processor until finely shredded.
3. Soak shredded zest in the cold water overnight.
4. Bring zest and soaking water to the boil and simmer for 30 minutes, until soft.
5. Add the jam-setting sugar, stirring until soft.
6. Boil for 5 minutes, boil and seal.