

かぼすママレード
Kabosu marmaredo
KABOSU (lime) MARMALADE



Imagine a lime crossed with orange and grapefruit... that is what *kabosu* reminds me of. Wedges often accompany grilled or broiled fish, meat or chicken; the juice squeezed over just before eating.

One frugal use of spent *kabosu* wedges is making mamalade from them.

Spent *kabosu* wedges from 3-4 whole *kabosu* (weighing about 200 grams/7 ounces)
5 cups water
8.5 ounces (250 grams) rock sugar (*koori-zato*)

Discard any seeds from the spent wedges. Slice and chop the *kabosu* (peel and pith) into small pieces. It will probably fill a one cup measure, packed.

Place the chopped *kabosu* in a heavy-bottomed pan with the water and bring to a boil. Reduce to a simmer, cover and cook gently for around 45 minutes, until the rind is soft.

Add the rock sugar and stir until dissolved. Boil the mixture rapidly for 15 minutes or until the mixture is reduced by about half, stirring only very occasionally. You should start to see the mixture becoming jelled. If you want a stiff jelly consistency you can add pectin, but limes of all varieties (including *kabosu* and *sudachi*) have a fair amount of pectin in them naturally.

When the mixture is jelled, remove from the heat and allow it to sit for 5 minutes. Pour into sterilized jars and seal. Allow to cool fully.

