



KINKAN MAMALEDO 金柑ママレード (kumquat marmalade)

Makes about 1 cup.

INGREDIENTS:

25-30 fresh kumquats

2 cups water

1 cup *kibi sato* (unprocessed cane sugar)

2 teaspoons lemon juice

Wash the kumquats well, removing any leaves and stems. Cut the fruits in half and remove seeds with a toothpick or skewer. Set the seeds aside to cook with the fruit; they contain pectin which will help set the marmalade naturally.

Place the seeds on a 10cm (4 inch) square piece of cheesecloth. Bring up the corners to enclose the seeds and tie with string to make a bundle.



Mince the de-seeded fruit and place it in a 2-liter/2 quart saucepan. Add water and the bag of seeds and let sit for several hours to allow some of the pectin to be released into the water BEFORE applying heat.

Place the saucepan on the stove and bring to a simmer over moderate heat. Add the sugar, stirring to dissolve. Adjust the heat to a simmer and cook, stirring occasionally for 20-25 minutes. Remove the bag of seeds. With a spatula or edge of spoon, scrape off as much jelly-like pectin as you can, adding it back to the pot. Discard the bag of seeds.



Add the lemon juice and stir to distribute well. Cook over low heat for about 5 minutes until it visibly thickens.

Transfer to clean glass jars and gently tap on a padded, flat surface to remove air bubbles. Seal the jars with their lids and let cool. Refrigerate for up to one month.