

Let's Jam! Homemade Lemon Jam Recipe

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Here is a simple, tried, and tested recipe for lemon jam. Enjoy this version of winter sunshine ladies!

Growing up in close proximity to my paternal grandmother, my Savta Puah, there was always homemade citrus jam in her refrigerator during the fall-winter months. It was either lemon, orange or grapefruit and it was an interesting flavor, bitter yet sweet at the same time. I loved it!!! I would come over for afternoon teatime and would add the jam to whatever it was that I was eating – a piece of cake, toast or a cracker. Good times!

When I was 10, we moved away. Like to another country away. I

missed my grandmother terribly and her homemade cakes and jams almost as much. But there was no way that we were going to make them in our house, with two full-time working parents and lots of TV dinners for meals.

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Four years ago, we moved to a home that had not one but two lemon trees. Suddenly the citrus jam memory came rushing back. I decided that I would start making it that very first winter and have been making it ever since. Here in Israel, November through March are prime season for making citrus jam. And yes, around our house we consider it a comfort food! We use it as a breakfast spread, as a snack on crackers, and we give it out in small jars as gifts as well.



It was that I was eating – a piece of cake, toast or a cracker. Good times!...

Below is a simple, tried, and tested recipe for lemon jam and come November, there should be great lemons around for it.

Place it in small glass jars, treat your family or gift it to your neighbors.

Enjoy this version of winter sunshine ladies!

Homemade Lemon Jam Recipe

Ingredients

10 lemons

1 kilo brown sugar

2 cups water

Instructions

Wash the unpeeled lemons well and place into a pot filled with water. Bring to a boil and cook for 4 minutes.

Empty the lemons into a sieve, allow them to cool down and cut them into cubes.

Transfer lemons to a food processor with the S blade and chop them up using short pulses.

Transfer the lemon mixture to a pot, add the sugar and two cups water, bring to a boil, lower the flame and cook uncovered for about 1.5 hours, stirring every once in a while, and removing any foam that forms on top.

Transfer to clean glass jars and keep in the fridge for up to four months.