

Easy Kumquat Marmalade Recipe with Ginger

Ingredients

- 1.5 lbs. fresh kumquats
- 1 ½ cups granulated sugar
- 1 ½ tsp. freshly grated ginger
- 3 cups water

Steps

1. Wash your kumquats, then prepare them. Cut in half, and remove the seeds. Squeeze the insides, flesh and white parts into a large saucepan. Roughly chop the peels into thin strips and add to the saucepan. Continue until all of the kumquats are processed. Place a few clean spoons in the freezer to test your marmalade later.
2. Add the sugar, grated ginger, and water, and stir to combine. Bring to a low boil at medium heat, and allow to simmer for around 45 minutes, stirring with a silicone spatula every few minutes at first and more often as it starts to cook down.
3. Once you start noticing large clumps as you stir, you're getting close. To test the marmalade for readiness, take one of your spoons from the freezer and dip in the marmalade. Shake off some of the extra, and then look at what's left on the spoon. If it's thin and syrupy, you need to go longer. If it has the texture of jelly, you're good to go!
4. Take the marmalade off the heat and transfer into clean jars. Close the lid, and let the kumquat marmalade cool completely before moving to the fridge.

