

# Bittersweet Pomelo Jam with Thyme

## Ingredients

- 3 large pomelos
- 1 ½ cups granulated sugar
- 1 tsp. dried thyme
- Small pinch of salt

## Steps

1. Peel the pomelos, and remove the fruit from the pith. Take your time here, and get as much of the white bits off the fruit as possible. No need to chop the fruit at all, it will break down as you cook it.
2. Add the pomelo and sugar to a large saucepan, along with a quarter cup of water, and turn the heat on medium. Stir frequently as the fruit releases juice and the sugar melts. You can raise the heat once you have some liquid in the pan, and bring the jelly up to a boil. Continue boiling, stirring constantly, until the jelly reaches 220°F (105°C). Remove from the heat and let cool. Once it's cooled down slightly, transfer to a jar with an airtight lid. Store in the fridge, and enjoy.

