

Lemon jam ... for cooking?:-)! ---



 For about 1100 ml of jam

Ingredients

1.3 kg of pulp and peel of lemon untreated
800 g sugar
100 g of apple

Method

Soak lemons in cold water and with a sponge wash them well. Get from lemons, with a potato peeler, the peels, then cut into strips and set aside. Discard from lemons the white exterior part, skin and seeds including. Put everything into a large pot, add sugar and apple. Bring to the boil on high flame, then reduce the flame to minimum and cook, stirring occasionally with a wooden spoon for 3 hours (this is what I have done, but of course you can stop earlier). Put the hot jam into sterilized glass jars, stopper, invert the jars for about ten minutes to create the vacuum and allow to cool.