



How To Make Banana Marmalade

Ingredients: Banana Marmalade Recipe

3 lb / 1,300 grams of ripe bananas (yellow, not green)

2 lb / 1,000 grams of white granulated sugar

2 lemons

1 large orange

Method - What To Do

Peel all of the bananas and then slice the flesh. Add the sliced banana to a typical jam making pan and then incorporate the grated zest of the two lemons and the orange. Squeeze over the juice from the two lemons and the orange, discarding any pips.



Add the sugar to the pot and warm the marmalade mixture through on a low heat, stirring so that all of the sugar dissolves by the time that it starts to simmer. Allow to simmer away for around ten minutes and then boil more strongly for a further ten minutes, so that the mixture begins to thicken and starts to reach a jelling consistency. Stir during this cooking time, so that your bananas don't stick or burn.

If your banana slices are remaining fairly whole and you prefer a smoother mixture, you may like to either mix them more vigorously or mash them a little.

When you feel that your banana marmalade has thickened enough, it will be ready to transfer into jam jars. Take the pan off the heat of the cooker and allow to cool for a few minutes, before ladling straight into sterile glass jam jars. Eat within three months and always store in a fridge once opened.