

Quince Jam

<http://userealbutter.com/2016/10/23/quince-jam-recipe/>
from *Simply Recipes*

6 cups packed grated quince (rinsed, peel on) from about 2 lbs. of quince
4 1/4 cups water
1/4 cup lemon juice
1 tbsp lemon zest
4 cups granulated sugar

Slice each quince in half and grate around the core and stem until you have 6 cups of packed grated quince. Boil the water in a large pot. Add the grated quince, lemon juice, and lemon zest to the boiling water. When it returns to a boil, reduce the heat to a simmer and cook until the quince has softened (about 10 minutes). Stir the sugar into the quince. Increase the heat to high and bring the quince to a boil, stirring to dissolve the sugar granules. Reduce the heat to medium-high and let the quince cook uncovered for 30-50 minutes, stirring periodically until thickened to desired consistency (remember, it will be thicker when completely cooled). The jam may turn pink during the cooking process, but if it doesn't, the taste and consistency of the jam should be fine. Makes 4 cups.