

## Zesty Homemade Limoncello Marmalade You'll Want to Put on Everything

Limoncello Marmalade - Sweet, Zesty, and Brunch-Ready



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

5 cups chopped citrus (oranges, lemons, and/or grapefruits)

1/2 cup limoncello

1/2 cup water

1 tablespoon stick butter

1 box powdered pectin

7 cups sugar

Ingredient Notes & Tips:

**Citrus Options:** Use a mix of sweet and tart citrus-navel oranges, Meyer lemons, and ruby red grapefruit all work beautifully.

**Limoncello:** Adds a depth of flavor and light bitterness. Don't skip it-it's what makes this marmalade unique.

**Butter:** Helps reduce foaming during boiling.

**Pectin:** Use powdered pectin for a smooth, thick set.

How to Make Limoncello Marmalade:

Step 1: Blend the Citrus:

Step 2: Add Pectin and Butter:

Step 3: Cook the Mixture:

Step 4: Add the Sugar:

Step 5: Boil Again:

Step 6: Jar It:

Step 7: Process:

Step 8: Cool and Set:

#### Tips for Success:

Use a deep pot to avoid splatter as the marmalade boils.

Sterilize your jars by boiling them or running through a hot dishwasher cycle.

Test for doneness by spooning a bit onto a chilled plate-it should wrinkle when pushed if set.

#### Serving Suggestions & Pairings:

Spread on toast, English muffins, or croissants

Swirled into yogurt or oatmeal

Layered in a parfait with chocolate chip oatmeal breakfast cookies

Drizzled over vanilla ice cream or cheesecake

Paired with a glass of blueberry lemonade for a refreshing citrus moment

Spooned on top of edible cookie dough for a sweet-sour contrast

#### Storage Tips:

Store sealed jars in a cool, dark place for up to 1 year.

Refrigerate after opening and use within 3 weeks.

Freeze extra marmalade in freezer-safe jars for up to 6 months.

## DIRECTIONS

1. **Step 1: Blend the Citrus:** Chop your citrus, removing seeds and pith, and toss into a blender or food processor up to the 5-cup line. Add the limoncello and water and blend until you have a smooth, juicy puree.
2. **Step 2: Add Pectin and Butter:** Add the butter and powdered pectin to the blender and pulse until fully combined.
3. **Step 3: Cook the Mixture:** Transfer your citrus blend to a large stockpot and bring to a boil over high heat.
4. **Step 4: Add the Sugar:** Once it's boiling, stir in the sugar. Keep stirring until it's completely dissolved.
5. **Step 5: Boil Again:** Bring the mixture back to a rolling boil and continue to boil for 90 seconds while stirring constantly.
6. **Step 6: Jar It:** Remove from heat and carefully ladle the hot marmalade into sterilized jars, leaving 1/4 inch of headspace.
7. **Step 7: Process:** Seal the jars and process in a boiling water bath for 10 minutes.
8. **Step 8: Cool and Set:** Let jars cool at room temperature for 24 hours. Once set, check the seals, label, and store.
9. **Tips for Success:** Use a deep pot to avoid splatter as the marmalade boils.
10. **Sterilize your jars** by boiling them or running through a hot dishwasher cycle.
11. **Test for doneness** by spooning a bit onto a chilled plate-it should wrinkle when pushed if set.
12. **Serving Suggestions & Pairings:** This vibrant marmalade is wildly versatile. Try it:

13. Spread on toast, : English muffins, or croissants
14. Swirled into yogurt or oatmeal
15. Layered in a parfait with chocolate chip oatmeal breakfast cookies
16. Drizzled over vanilla ice cream or cheesecake
17. Paired with a glass of blueberry lemonade for a refreshing citrus moment
18. Spooned on top of edible cookie dough for a sweet-sour contrast
19. Storage Tips: Store sealed jars in a cool, dark place for up to 1 year.
20. Refrigerate after opening and use within 3 weeks.
21. Freeze extra marmalade in freezer-safe jars for up to 6 months.
22. More Recipes You'll Love: If you love citrus, sweetness, and fun in the kitchen, here are more treats to try:
23. Pumpkin : Spice Muffins
24. Big : Family Banana Pudding
25. Blueberry : Lemonade

## SWAPS & NOTES

& Tips Citrus Options : Use a mix of sweet and tart citrus-navel oranges, Meyer lemons, and ruby red grapefruit all work beautifully.

Limoncello : Adds a depth of flavor and light bitterness.

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Butter : Helps reduce foaming during boiling.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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