

A Recipe From *tikkido*

Lemon Jam

<https://tikkido.com/blog/lemon-jam-recipe>

Lemon Jam Recipe:

- 2 cups lemon puree (just the fruit part, not the skin or pith)
- 2 cups sugar

Instructions:

1. Use a sharp knife to remove the skin and pith from the lemons.
2. Remove seeds from the lemon and puree.
3. Cook the sugar and pureed lemon together in a saucepan over medium heat.
4. Cook, stirring frequently, until the mixture reaches 222 degrees Fahrenheit.

