Lemon Marmalade

4 cups of chopped lemons (about 10 lemons)

4 cups water

4 cups sugar

Quarter the lemons.

Separate the fruit from the peel. Save peels.

Remove seeds from fruit and cut white core from top. Cut into 1/4 inch triangles.

Carefully filet white skin from the inside of the peel.

Thinly slice peels into strips.

Add peel strips to cut fruit.

Add water, cover and refrigerate 3-4 hours.

Pour into a pot and bring to a boil. Cover, reduce heat and simmer 1 hour.

Simmer mixture until temperature reaches 220.

While waiting for mixture to reach temperature, wash and dry jars. Put them in a 200 degree oven to warm.

Pour boiling water over lids to sterilize.

Working quickly, pour 220 degree jam mixture into glass measuring cup and carefully pour into warm jars. Mixture should be thin but will thicken as it cools.

Wipe rims with a damp paper towel.

Place on lids and screw on rings.

Let jars sit overnight. Lids will "pop" as they seal.