
Citrus Cantaloupe Butter

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Start to Finish Time: 10 minutes

2 medium cantaloupes, peeled, seeded and cubed

2 cups orange sections, pith and seeds removed

5 cups sugar

1/2 cup bottled lime juice

2 (three-inch) cinnamon sticks

1 tablespoon grated lime zest

In a blender, process the cantaloupe and orange sections in batches until puree'd. Transfer to a Dutch oven.

Add the sugar, lime juice, cinnamon and zest. Bring to a boil. Reduce the heat. Simmer, uncovered and stirring frequently, until the mixture is reduced to five cups and reaches a thick, spreadable consistency, about two hours. Discard the cinnamon sticks.

Carefully ladle the hot mixture into five half-pint jars, leaving 1/4 inch of headspace. Remove air bubbles and adjust the headspace, if necessary, by adding hot mixture. Wipe the jar rims. Center lids on the jars. Screw on the bands until fingertip tight.

Place the jars in a canner with simmering water, ensuring that they are completely covered with water. Bring to a boil.

Process for 10 minutes. Remove the jars and cool.

Yield: 5 half-pints

Condiments, Sauces

Per Serving (excluding unknown items): 4497 Calories; 4g Fat (0.8% calories from fat); 14g Protein; 1155g Carbohydrate; 32g Dietary Fiber; 0mg Cholesterol; 117mg Sodium. Exchanges: 1 1/2 Grain(Starch); 8 Fruit; 0 Fat; 67 Other Carbohydrates.