

RECIPE



Cheddar, Cucumber and Grapefruit Marmalade

Ingredients

½ sliced Pumpernickel loaf, cut each slice into 8 pieces
½ stick softened, unsalted, good quality butter, e.g. Vermont Creamery
1 ½ cups Grapefruit marmalade (recipe follows)
8 ounces thinly, sliced, good quality Cheddar, e.g. Grafton
½ thinly sliced English cucumber
Freshly ground black pepper, served in a small bowl with small serving spoon

Place all ingredients on plates and baskets along with some utensils on a serving tray. Have your guests make their own small, appetizer open sandwiches...spread a little butter on a piece of the Pumpernickel then spread a small scoop of the marmalade on top...followed by a slice of cheddar, a cucumber and sprinkle of pepper on top. Serves 6 to 8.

Grapefruit Marmalade

Ingredients

2 large grapefruits, ends trimmed
2 1/2 cups granulated sugar
1/2 cup Turbinado (raw) sugar

(Place several small plates in the freezer.)

Wash the grapefruit well. Cut the grapefruits in half lengthwise. Cut each half into 1/8-inch segments, lengthwise. Cut off any exposed membrane and remove the seeds. You should have about 3 cups, but if you have less, use the same volume of water and sugar as you have grapefruit. (That is, if there are only 2½ cups, for example, use 2½ cups of water and of sugar.) Place the grapefruit and the same amount of water into a large, heavy pot. Bring to a boil over medium high heat. Cook until the peels are very soft and fully cooked, about 25 to 30 minutes.

At this point add the sugar to the pot, stir to combine. Turn the heat up to high and bring back to a boil. Lower the heat to medium and let the marmalade simmer until set. It should take about 25 minutes, but start checking after 15 minutes to see if it is set by spooning a little onto a chilled plate. If it is not too runny, it's ready. (If using a candy thermometer, 222 degrees.)

Allow marmalade to cool to room temperature. Put marmalade in food processor and pulse several times to chop the grapefruit pieces smaller. Remove to hot, washed, storing jar and refrigerate up to a month.

More recipes and tips available at www.fruitcentermarketplace.com