

3. Pour the mixture into a shallow preserving pan and add the same amount of sugar as you did water in Step 2. Add the juice from the 4 remaining lemons. Stir and bring to a boil over moderately high heat. Scoop out any seeds. Cook for 30 minutes. The marmalade will look thin, but it continues to thicken as it cools.

4. Ladle into hot sterilized jars, wipe the rims clean with a damp towel, and seal with new lids and metal rings. Process in a hot-water bath (page 8) for 5 minutes. Remove, cool, check seals, label, and store.

CARAMELIZED APPLE MARMALADE WITH THYME

Whenever I want a really comforting winter dessert I make a *tarte Tatin* with warm, caramel-saturated apples on a crisp pastry crust. This marmalade expands the range of my favorite tart to include breakfast and the entree at dinner, on a warm apple bran muffin in the morning or alongside pork roast or glazed duck for dinner.

Makes 3 pint jars

10 large tart green apples, such as Granny Smith (about 4 pounds)	1 vanilla bean, split, scraped, and cut into thirds
5 tablespoons fresh lemon juice	1 teaspoon ground cinnamon
2 cups sugar	2 teaspoons finely chopped fresh thyme or 1 teaspoon dried thyme
2 cups bottled or fresh apple juice	

1. Peel, core, and cut the apples into 1-inch pieces. Toss immediately in a large bowl with the lemon juice. Set aside.

2. Stir together the sugar, $\frac{1}{2}$ cup of the apple juice, and the vanilla bean in a large nonreactive shallow preserving pan. Place over high heat and bring to a boil. Cool, without stirring, until the mixture caramelizes to a medium amber color. Add the apple slices and any accumulated juices, the remaining apple juice, cinnamon, and thyme. The caramel will clump together but will eventually remelt. Continue cooking on moderately high heat, watching carefully that the juices do not boil over. Turn the apples over in the syrup until the slices are completely glazed and translucent and there is little liquid left in the pan, about 20 to 30 minutes. Remove the vanilla bean. Some of the apples will break apart. Remove from the heat.

3. Spoon into hot sterilized jars, wipe the rims clean with a damp towel, and seal with new lids and metal rings. Process in a hot-water bath (page 8) for 5 minutes. Remove, cool, check seals, label, and store.