



ORANGE MARMALADE

Yield: Approximately 10 8 oz. jars

Active Time: 1 hr 30 minutes

Total Time: Approximately 24 hours

Ingredients:

1 3/4 pounds oranges (4 to 5 medium)

1 lemon, zest finely grated and juiced

3 cups water

3 cups orange juice

9 cups sugar

2 3-ounce pouches of liquid pectin

Instructions:

1. Sanitize your canning supplies by boiling them for approximately 10 minutes.
2. Place a small plate into the freezer. You'll use this to test the readiness later.
3. Rinse the oranges and lemon.
4. Slice the oranges thinly and remove the seeds.
5. Stack the orange slices and cut them into quarters.
6. Place the orange slices into a large pot along with the lemon zest, lemon juice, water, and orange juice.
7. Bring to a boil. Reduce heat and let simmer for approximately 45 minutes.
8. At this point, lightly blend the mixture with a hand blender to mince any large pieces of orange peel.
9. Increase the heat, bringing the mixture back to a boil. Add the sugar, one cup at a time, stirring continually.
10. Add the pouches of liquid pectin.
11. Over high heat, bring the marmalade mixture to a temperature of 223° F, stirring frequently. This takes me about 40 minutes, but this time can vary greatly depending on the temperature of your stove eye. Pay close attention to your candy thermometer.

12. Test the readiness by placing a teaspoon of marmalade onto the chilled plate and placing it in the freezer for a minute or two until the marmalade has cooled off. Tilt the plate. The marmalade is ready if it is a soft gel. If it is still runny, continue cooking until it passes the test.
13. Using a canning funnel, fill the jars with marmalade to 1/2 inch from the rim.
14. Wipe the rims of the jars clean with a damp towel. Finger-tighten the lids onto the jars.
15. Return the jars to boiling water and process for 10 minutes. You may use a pressure canner if you choose.
16. Remove the jars and let sit at room temperature for one day before opening. Store opened jars in the refrigerator.

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