



Citrus season is in full swing. That means it is marmalade season. Requests are coming in from friends and family and I am happy to oblige.

The most requested marmalade is orange. B-o-r-i-n-g, you might think. But the fact is, I like to have a stash of this on hand year round. Not only is it great on its own, but it is very versatile. You can use it to baste a ham, as a base for a chicken wing sauce (I would add soy sauce and Tobasco, too), or use it to dress up a dessert. I love simply swirling it into my non-fat Greek yogurt for a light snack.



Citrus Marmalade

This is UCCE Master Food Preservers of El Dorado County's favorite orange marmalade recipe. It is simple, and you may be interested to know note that it is a pectin recipe. This is advantageous because of our diverse elevations. A pectin recipe is much more practical at higher elevations where it may take f-o-r-e-v-e-r to get a product boiling to a gel point. (Read more about gel point here: <https://www.facebook.com/notes/ucce-master-food-preservers-of-el-dorado-county/gel-point-explained/588588994507430>)

The beauty of this simple recipe is you can mix it up a bit. You can use Blood oranges for a deep red color. You can use it to make a Citrus Marmalade by substituting some of the orange for some grapefruit. Just remember, do not change the amount of fruit called for in the recipe. You can also substitute lemon for the orange and make a lemon marmalade. Better yet, a Meyer Lemon marmalade! A ruby red grapefruit marmalade could be fun, too.



Orange Marmalade

6 oranges **

2 lemons

2½ cups water

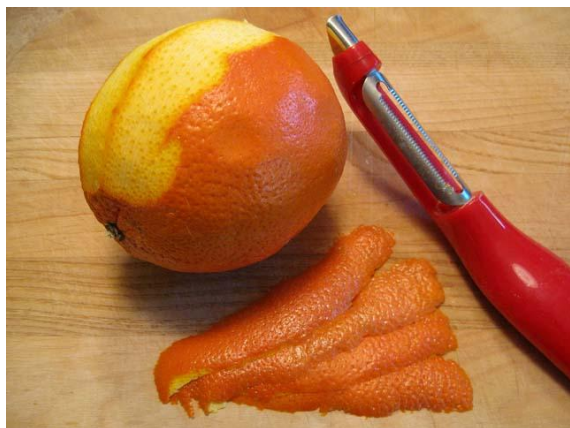
1/8 tsp baking soda

6½ cups sugar

1 package powdered pectin

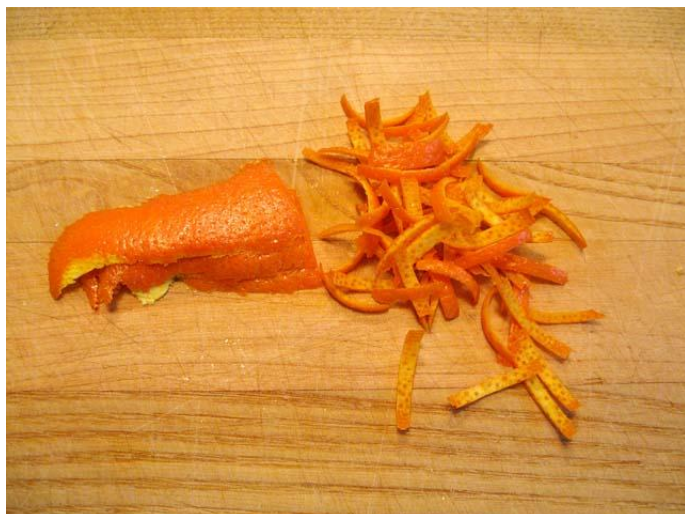
¼ tsp butter

Thinly pare rind from fruit.



Remove white membrane and seeds from fruit. Chop fruit, saving the juice.

Thinly slice rinds.



Simmer the sliced rinds in water and baking soda for 20 minutes, stirring occasionally. Add in fruit and juice. Simmer 10 minutes longer.



Drain rinds, reserve liquid.

Measure 4 cups fruit mixture- fruit, juice, and simmered rind. If more liquid is needed to get 4 cups then use the reserved water. Pour mixture into a non-reactive (such as stainless steel or enamel) pot.

Add pectin and ¼ tsp. butter (to prevent foaming).

Bring to a full rolling boil, stirring constantly.

Add sugar; bring back to a full boil for the time indicated on the pectin package.

Remove from heat and let stand 5 to 10 minutes, stirring often. Skim off foam.

Ladle into hot jars, leaving ¼" headspace. Wipe jar rims clean. Place lids and rings on jars, tightening rings finger tight.

Process 10 minutes in a boiling water canner. Adjust for altitude as necessary.

Yield: 7 half-pints.

Source: *Ball pectin package*

*** Cooks note: the juice and pulp from citrus can vary. Always have some extra fruit on hand to ensure you get the quantity needed for the recipe*



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