

Double Onion Marmalade

Yield: about 6 half-pints

1-1/2 cups **each** thinly sliced red onion **and** thinly sliced Vidalia onion
1/4 cup firmly packed light brown sugar
1/3 cup apple cider vinegar (5% acidity)
1 tablespoon black peppercorns
2 bay leaves
2-1/2 cups unsweetened apple juice
1/2 cup raisins
6 tablespoons Ball Classic Pectin
4 cups sugar

1. Combine onions, sugar and vinegar in a stainless steel pot. Stirring often, cook over medium heat until liquid evaporates (13 minutes).
2. Place peppercorns and bay leaves on a 5-inch square of cheesecloth; tie with kitchen string, and add to onion mixture.
3. Add apple juice and raisins; stir in pectin. Bring mixture to a rolling boil that cannot be stirred down over high heat, stirring constantly.
4. Hold spice bag to one side of pot with tongs. Add sugar, stirring until dissolved. Release spice bag. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat; remove and discard spice bag. Skim foam, if necessary.
5. Ladle hot marmalade into a hot jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preservation, 2012