

Orange Marmalade

Yield: about 7 or 8 half-pints

4 cups thinly sliced orange peel with albedo (2.5 to 3 pounds oranges)
4 cups orange pulp, cut up
1 cup thinly sliced lemon (about 1 large lemon)
6 cups of water
6 cups of sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Rinse oranges and lemons well in clean water.
3. Peel oranges and slice orange peel with albedo attached into 1/8" strips. Measure 4 cups. Remove seeds and membrane from orange pulp. Cut sections into smaller pieces; measure 4 cups.
4. Slice lemon(s) into 1/8" slices and remove seeds. If desired, cut slices into halves or quarters. Measure 1 cup.
5. Add water to fruit in a 10-quart stock pot. Bring to a boil and cook over medium heat until peel is tender, about 1 hour.
6. Add sugar and bring slowly to a boil; stirring until sugar dissolves.
7. Cook rapidly to the jelling point, about 45 minutes, stirring occasionally. Be careful not to get burned with spattering marmalade. Quickly skim foam, if any, from top of mixture.
8. Fill hot marmalade into hot pre-sterilized jars, leaving 1/4-inch head- space. Wipe rims of jars with a dampened, clean paper towel. Apply and adjust prepared canning lids.
9. Process in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018