



Orange Marmalade

Bitter oranges make this a lip-smacking good marmalade! Try to get organic or your fruit without wax on the outsides.

Tips: Use a kitchen scale for accurate measurements
I also like to use a mandolin to slice the oranges

Yield: 10-12oz jars
Large stockpot for cooking mixtures
Large canning pot for water packing
Instant read thermometer

3-1/2 lbs	oranges, skins washed and sliced thin, removing any seeds
2 medium lemons	zest and juice only
12 cups	warm water
7-1/2 lbs	granulated sugar
10	cinnamon sticks (optional)

1. In a large steel pot, on medium high heat, bring oranges, lemon zest and juice and water to a high boil. Reduce heat to a rapid simmer and cook, stirring for 40 minutes.
2. Add sugar and bring back to a boil, until the mixture reaches 223°F. This may take about an hour. Stirring to prevent foaming up. Also you may have to decrease the flame a few times.
3. While this is going on, I heat my jars, rings and seals in the dishwasher.
4. I also start the other pot with water to a boil so it is ready for the packing.
5. As soon as the mixture hits 223°F. I pour into jars that have a cinnamon stick in each. I then seal and ring the jars.
6. Pack with a 10-minute boil, then let set for 10 minutes. Remove from water and let set undisturbed for 24 hrs.