

Blood Orange Marmalade

Total time 1 hour 10 minutes, plus overnight standing time

Servings: Makes 2 half pint jars

Note: This recipe is for a small batch of marmalade made without a hot-water bath, so the finished jars should be refrigerated.

6 blood oranges (may vary, to make 1.5 C peel and 2 C. pulp)

1.5 C. water

2-2.5 C. sugar

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1. Wash the oranges. Remove the outer peel with a vegetable peeler and cut it into thin slivers. You should have 1.5 C. sliced peel.
 2. Cut away the white pith from the outside of the oranges. Cut the oranges into quarters, remove any seeds, then cut in to half inch pieces. You should have about 2 C. of oranges.
 3. Combine with the water in a 4 quart sauce pan. Simmer 5 minutes. Cover and refrigerate 12-18 hours.
 4. Measure the mixture to calculate the amount of sugar needed. Add 3/4 C. sugar for each C. of fruit.
 - 5, Bring the mixture to a summer and cook over medium heat to the jelly point (220 degrees), about 35-45 minutes. Stir occasionally to prevent sticking.
 6. Remove the marmalade from heat and skim off any foam. Ladle into clean hot jelly jars filling to 1/2 inch from the top. Wipe the rims and seal. Cool. Refrigerate.