



Orange Marmalade

Savannah · 28/09/2024



Prep Time

10 hrs

Difficult

Medium

Servings

12 hrs

Description

This orange marmalade recipe makes a sweet and citrusy preserve with just the slightest detectable bitterness that balances out the sweetness and tang perfectly. Orange and lemon rinds are suspended throughout the thickened marmalade, and it has a lovely orange color as well.

Ingredients

- 5 small navel oranges (about 2¼ pounds)
- washed and scrubbed - 1 medium lemon
- washed and scrubbed - 6 cups water - 3 ½ cups granulated sugar

Instructions

1. Slice off and discard tops and bottoms from oranges and lemon. Peel off and discard skin and pith of 3 of the oranges. Quarter all oranges and lemon lengthwise
2. then thinly slice into 1/8-inch slices
3. discarding seeds while slicing. Place all citrus slices in a large bowl and cover with water. Cover and refrigerate for at least 8 hours and up to 24 hours. Dotdash Meredith Food Studios Pour orange and lemon slices along with water into a large stainless steel saucepan or Dutch oven. Bring to a boil over high heat. Once boiling
4. reduce heat to medium and simmer
5. uncovered
6. stirring occasionally
7. until orange rinds have softened and can be cut with a spoon with slight resistance
8. about 45 minutes
9. skimming any foam that rises to top during process. Dotdash Meredith Food Studios Inspect four (½-pint) canning jars for cracks and rings for rust
10. discarding any defective ones. Immerse in simmering water until orange marmalade is ready. Wash new
11. unused lids and rings in warm soapy water. Place a small plate in the freezer. Dotdash Meredith Food Studios Add sugar to orange mixture and bring to a boil over high heat. Cook
12. stirring occasionally
13. until liquid has slightly reduced
14. bubbles are slightly larger in center
15. and a thermometer reads 220 degrees F (104 degrees C) about 40 to 45 minutes. Mixture will stay between 212 degrees F (100 degrees C) and 216 degrees F (102 degrees C) for the majority of this time and will rise to 220 degrees F (104 degrees C) when enough liquid has evaporated. To test if marmalade consistency is correct
16. remove plate from freezer and spoon a small amount of marmalade onto plate. Return plate to freezer for 1 minute. Remove plate from freezer; pull a finger through marmalade and across plate. It should leave a clean trail. If marmalade is runny and does not leave a clean trail
17. return mixture in pot to a boil over medium-high
18. and return plate to freezer. Boil marmalade
19. stirring often
20. for 3 minutes. Remove from heat
21. and retest thickness using plate again; repeat if necessary until it reaches desired thickness. Dotdash Meredith Food Studios Carefully pour marmalade evenly into the prepared canning jars. Let cool to room temperature
22. uncovered
23. about 3 hours. Seal jars. Chill until marmalade sets
24. at least 2 hours. Store in refrigerator for up to 2 weeks. Dotdash Meredith Food Studios Cook's Note If you are planning on storing the marmalade for a long time
25. you need to properly can it. Using tongs
26. lower empty jars (without lids and bands) into simmering water. Lay jars on their sides in pot so that they fill with water. Using jar lifter
27. turn jars right side up. Return to a gentle boil over high
28. reducing heat if needed to maintain a gentle boil
29. and boil for 10 minutes. Using a jar lifter
30. remove jars from pot