

**Orange jam-** Danielle West (Alisha Rushing)

3 cups orange pulp

2 tbsp Lemon juice

3 cups water

Any juice that is left from the candied orange peels

6 cups sugar

2 liquid pectin

Combine orange pulp, lemon juice, and water in large pot, mix well, on high heat. Add the juice from candied peels. Stir in sugar, whisk until sugar is dissolved. Bring to a boil of 220 for 15 mins. Add 2 packs liquid pectin, return to boil of 220 for 15 mins or thickens. Pour into prepared jars, wash rim, set lid and screw on band. Water bath for 10 mins for pint jars. Remove from water bath, wipe jars and tighten lids, allow to cool