

Orange Marmalade

February 6, 2015 at 9:38pm

12 oranges

12 cups of water

10 cups of sugar

Scrub the oranges in hot, soapy water to remove any wax, dirt or pesticides.

Halve each orange and scoop out the insides with a large spoon, leaving most of the pith inside.

Squeeze the insides over a strainer set over a bowl to catch the juice.

Set aside the juiced flesh, pulp and seeds.

Slice the peel into thin strips or “shreds”. I like mine long and thin, so I generally cut each half-orange in half and then slice the football-sized piece of peel thinly, cutting out the “button” at the stem end.

In a large, thick-bottomed, non-reactive pot, combine juice, peel and water.

Tie up the flesh, pulp and seeds in a couple of layers of cheesecloth and set the whole cheesecloth bag into the pot.

Over a medium flame, bring the mixture to a full, rolling boil, and then turn down the heat, and allow to boil gently, uncovered, for two to four hours, until the peel is very soft. (The peel will get harder and chewier again when you add the sugar, so it's okay if it the strips are almost beginning to dissolve.)

If you're short of time at this point, you could let the mixture sit in the pot overnight and continue the next day. Otherwise, wash and warm up your jars and lids.

Remove the jelly bag, squeezing it to extract as much liquid as possible, and divide the peel mixture evenly into two batches of five cups each. (Reduce the liquid further if you have too much, or top up with plain water if you're a bit short.)

For each five cups of the peel mixture, add five cups of sugar and stir until the sugar has completely dissolved. (If you have a very large pot, you could handle the whole batch in one pot, but it will gel more quickly if you halve it. Remember that the mixture may almost double in volume while boiling.)

Over a medium heat, heat the peel-and-sugar mixture to a rolling boil.

Boil, stirring often, until it reaches 220°F or 105°C as shown on a candy thermometer. (There are other tests for setting point, but this is now my favourite.)

Ladle into hot jars, seal with warm lids and process in a hot-water canner for 10 minutes at a full rolling boil.

Check for seal, and refrigerate any jars that have not sealed properly.