



## Orange Marmalade

- 4 cups thinly sliced orange peel with albedo (about 2.5 to 3 pounds oranges as purchased)
- 4 cups orange pulp, cut up
- 1 cup thinly sliced lemon (about 1 large lemon as purchased)
- 6 cups of water
- 6 cups of sugar

**Yield:** About 7 to 8 half-pint jars

Please read [Using Boiling Water Canners](#) for steps in managing the process before using this recipe.) If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

### Procedure:

1. Wash and rinse pint or half-pint canning jars; [pre-sterilize](#) and keep hot until ready to fill. Prepare lids and ring bands according to manufacturer's directions.
2. Rinse oranges and lemons well in clean water.
3. Peel oranges and slice orange peel with albedo attached into 1/8" strips. Measure 4 cups. Remove seeds and membrane from orange pulp. Cut sections into smaller pieces; measure 4 cups.
4. Slice lemon(s) into 1/8" slices and remove seeds. If desired, cut slices into halves or quarters (we used quarter slices of a large lemon). Measure 1 cup.
5. Add water to fruit in a 10 quart stock pot. Bring to a boil and cook over medium heat until peel is tender, about 1 hour.
6. Add sugar and bring slowly to a boil; stirring until sugar dissolves. Cook rapidly to the [jellying point](#), about 45 minutes, stirring occasionally. Be careful not to get burned with spattering marmalade. Quickly skim foam, if any, from top of mixture.

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7. Fill hot marmalade into hot pre-sterilized jars, leaving ¼" headspace. Wipe rims of jars with a dampened, clean paper towel. Apply and adjust prepared canning lids.
8. Process filled jars in a [boiling water canner](#) according to the recommendations in [Table 1](#). (If there is a partial eighth jar, refrigerate and enjoy freshly made.)
9. Let processed jars cool, undisturbed, 12 to 24 hours and check for seals.

**Table 1.** Recommended process time for **Orange Marmalade** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pint Jars	<b>5 min</b>	10 min	15 min

**Notes:**

(1) When peeling citrus fruits for marmalades, be sure to leave all or most of the white albedo (white pith or tissue) left attached to the outer peel. This is where the most pectin (needed for gelling) is located.

(2) Instead of pre-sterilizing jars, you have the option of washing and rinsing jars in hot water and then keeping them hot until filling. Then the process time is increased and becomes 10 min. (0-1,000 ft), 15 min. (1,001-6,000 ft.) or 20 min. (above 6,000 ft).

(3) For recipe development, navel oranges were used.

(4) Refrigerate any leftover marmalade from filling jars, if any, and enjoy freshly made! Refrigerate the marmalade once sealed jars are opened for use.