

How-To Make Orange Marmalade

by Christina Wainwright

I use Alton Brown's recipe for Orange Marmalade. It is simple and delicious!

<https://www.foodnetwork.com/recipes/alton-brown/orange-marmalade-recipe-2014440>

INGREDIENTS

- 1 3/4 pounds oranges (4-7, depending on size)
- 1 lemon: zest finely grated, and juiced
- 6 cups water
- 3 pounds plus 12 ounces sugar

RECOMMENDED SPECIAL EQUIPMENT

- 10 (8 ounce) canning jars with rings & lids
- Wide-mouthed funnel
- Magnet to lift lids from water
- Canning tongs (to move the hot jars)

STAGE 1 OF COOKING:

- Wash the oranges and lemon thoroughly. *I recommend using organic if you can, since you will eat the peels.*
- Cut the oranges into 1/8-inch slices using a mandoline, removing the seeds as you go. Stack the orange slices and cut them into quarters (or smaller).
- Place the oranges into an 8-quart stainless steel pot.
- Add the lemon zest and juice and the water to the pot, set over high heat and bring to a boil, approximately 10 minutes. Once boiling, reduce the heat to maintain a rapid simmer and cook, stirring frequently, for 40 minutes or until the fruit is very soft.

THINGS YOU CAN PREPARE WHILE YOUR FRUIT IS COOKING:

- While the fruit is cooking, fill a large pot (at least 12-quart) 3/4 full with water, set over high heat and bring to a boil. Place 10 (8-ounce) jars and rings, canning funnel, ladle, and tongs into the boiling water and make sure the water covers the jars by at least an inch. Boil for 10 minutes. Turn off the heat, add the lids, then leave everything in the pot until the marmalade is ready.
- Meanwhile, place a small plate in the freezer. *You can use this to test whether your jam has set properly.*

STAGE 2 OF COOKING:

- Increase the heat under the orange mixture to return to full boil.
- Add the sugar and stir the mixture continually, until it reaches 222 to 223 degrees F on a deep-fry or candy thermometer, and darkens in color, approximately 15 to 20 minutes. You may need to adjust the heat in order to prevent boil over.
- You can also test the readiness of the marmalade by placing a teaspoon of the mixture onto the chilled plate and allowing it to sit for 30 seconds. Tilt the plate. The mixture should be a soft gel that moves slightly. If mixture is thin and runs easily, it is not ready.

CANNING YOUR PRESERVES:

- Remove jars from the water and drain on a clean towel.
- Place a canning funnel onto the top of a jar and ladle in the marmalade just to below the bottom of the threads of the jar. Repeat until all of the mixture has been used. The amount of marmalade may vary by 1 to 2 jars. Wipe the rims and threads of the jars with a moist paper towel and top each with a lid. Place a ring on each jar and finger tighten.
- Return the jars to the pot with boiling water, being certain that they don't touch the bottom of the pot or each other. (If you don't have a jar rack, try a round cake rack, or metal mesh basket. Even a folded kitchen towel on the pot bottom will do in a pinch.) Add additional water if necessary to cover the jars by at least an inch.
- Boil for 10 minutes. Using canning tongs, carefully remove the jars from the water, place in a cool dry place and allow to sit at room temperature for at least 24 hours before opening.
- Once open, store in the refrigerator. Unopened marmalade will last for up to 6 months.

