

25th Anniversary Wessex Rally - 2018

Handicrafts

Class 8

Spicy Orange Marmalade

Makes: 7 half-pint jars

Ingredients

- 4 cups thinly sliced orange peel (about 6 large oranges)
- 4 cups orange pulp, thinly sliced
- 1 cup thinly sliced lemon (about 2 medium lemons)
- 6 cups water
- Sugar - about 6 cups
- 1½ - 2 teaspoon dried chilli flakes, depending on preference
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Instructions

1. Add water and prepared fruit in a saucepan.
2. Heat to simmer and cook for 5 minutes.
3. Cover and let stand in the refrigerator overnight.
4. Sterilise canning jars.
5. Measure fruit and liquid remaining in saucepan.
6. Add 1 cup of sugar for each cup of fruit mixture.
7. Bring slowly to boiling, stirring until the sugar dissolves.
8. Stir in dried chilli flakes.
9. Cook rapidly to the setting point, about 25 minutes, stirring occasionally.
10. Fill jars to within ½ inch of the top of the jars.
11. Wipe jar rims and lids