



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmf@ucanr.edu • Visit us on Facebook and Twitter!

Double-Onions Marmalade

Yield: about 6 half-pint jars

A little dab of this sweet and savory onion marmalade is all you need to jump-start an amazing appetizer, sandwich or main dish.

- 1 ½ cups thinly sliced red onion
- 1 ½ cups thinly sliced Vidalia onion
- ¼ cup firmly packed light brown sugar
- ⅓ cup apple cider vinegar (5% acidity)
- 1 Tbsp. black peppercorns
- 2 bay leaves
- Cheesecloth
- Kitchen string
- 2 ½ cups unsweetened apple juice
- ½ cup raisins
- 6 Tbsp. Ball® Classic Pectin
- 4 cups sugar

Combine first 4 ingredients in a 6-qt. stainless steel or enameled Dutch oven. Cook, stirring often, over medium heat 13 minutes or until liquid evaporates.

Place peppercorns and bay leaves on a 5-inch square of cheesecloth; tie with kitchen string and add to onion mixture. Add apple juice and raisins; stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly. Hold spice bag to one side of Dutch oven with tongs. Add sugar, stirring until dissolved. Release spice bag. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat; remove and discard spice bag. Skim foam, if necessary.

Ladle hot marmalade into a hot jar, leaving ¼-inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band and adjust to fingertip tight. Place jar in boiling- water canner. Repeat until all jars are filled.

Process jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1000 ft., 20 minutes at 1001-6000 ft., and 25 min at 6001 ft. and above. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes. Remove jars, cool 12-24 hours, wash, and store in a cool dark place.

Source: <https://www.freshpreserving.com/double-onion-marmalade---ball-recipes-br3562.html>

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf>) Inquiries regarding ANR's nondiscrimination policies may be directed to John I. Sims, Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750- 1397.

Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.

08/26/2019