



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Lower Sugar Orange Marmalade



5-1/2 cups prepared fruit (buy 8 medium oranges and 2 medium lemons)

2-1/2 cups water

1/8 tsp. baking soda

4 cups sugar, measured into separate bowl, divided

1 box SURE-JELL for Less or No Sugar Needed Recipes Premium Fruit Pectin

- Wash jars, lids, and screw bands in hot soapy water; rinse with warm water. Let dry while preparing the marmalade. Drain jars well before filling jars.
- Remove colored part of peel from oranges and lemons using vegetable peeler. Use a kitchen shears to cut the peel into thin strips (1/8-inch wide by about ½ to 1 inch long); set aside.
- Supreme the citrus by cutting ends off and then separating the fruit from the membrane between the sections. Chop fruit pulp, reserving any juice; set aside.
- Bring boiling-water canner, half full of water, to a simmer—180 degrees F. Or prepare Steam Canner as directed heating water to a simmer.
- Place the citrus peel strips, water, and baking soda in large saucepan.

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- Bring to boil on high heat. Reduce heat to medium-low; cover and simmer 20 minutes, stirring occasionally.
- Add reserved fruit and juice to the cooked peel; cover and simmer an additional 10 minutes.
- Measure exactly 5-1/2 cups prepared fruit into 6- or 8-qt. stockpot.
- Mix 1/4 cup of the sugar and pectin in small bowl. Add the sugar/pectin mixture to the cooked peel/fruit mixture in stockpot; mix well. If desired, add 1/2 teaspoon butter or vegetable oil to the mixture to reduce foaming. Bring mixture to full rolling boil (a boil that does not stop bubbling when stirred) on medium-high heat, stirring constantly.
- Stir in remaining sugar (3-3/4 cups). Return mixture to a full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.
- Ladle immediately into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands finger tight. Place jars on rack in a Boiling Water Canner or Atmospheric Steam Canner. In a Boiling Water Canner, lower rack into canner so that jars are covered by with at least 1 inch of water over the top of the jars. Add more boiling water, if necessary.) Cover; bring water to gentle boil. In an Atmospheric Steam Canner, place dome over the top of the jars. Bring the water to a boil and check to make sure steam register is reading correctly.
- Process 10 minutes. After processing time is complete, turn off the heat. Remove canner lid. Let jars sit in canner for an additional 5 minutes. Remove jars and place upright on towel to cool completely. After jars cool for 12- 24 hours, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed, and refrigeration is necessary.)

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- **NOTE:** Marmalade may jell slowly and can take up to 1 week to set completely.
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