



Master Food Preservers of Humboldt & Del Norte Counties Recipes

Citrus Marmalade

Without added pectin. National Center for Home Food Preservation

Ingredients

Note: when peeling citrus fruits for marmalades, be sure to include some of the white membrane found just under the skin. This is where most of the pectin is located.

Yield: About 3 or 4 half-pint jars

*3/4 cup grapefruit peel
(from grapefruit)*

3/4 cup orange peel (1 orange)

1/3 cup lemon peel (1 lemon)

1 quart cold water

pulp of 1 grapefruit

pulp of 4 medium-sized oranges

2 cups boiling water

3 cups sugar

Instructions

1. Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.
2. Wash and peel fruit. Cut peel in thin strips into a saucepan. Add cold water and simmer, covered, until tender (about 30 minutes). Drain.
3. Remove seeds and membrane from peeled fruit. Cut fruit into small pieces.
4. Combine peel and fruit in saucepan, add boiling water and sugar. Boil rapidly over high heat, stirring frequently, until the temperature measures 8°F above the boiling point of water (220°F at sea level), about 20 minutes.
5. Remove from heat; skim. Pour hot marmalade into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a Boiling Water Canner.

Recommended process time for **Citrus Marmalade** in a boiling water canner

		Process Time at Altitudes of		
Pack Style	Jar Size	0-1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 minutes	10 minutes	15 minutes

This document was adapted from "So Easy to Preserve", 6th ed. 2014. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.