

Blood Orange Marmalade

Create a unique “rose” marmalade with blood oranges. This blushed pink-golden marmalade has an unique color and a delightfully refreshing flavor. Cooking the orange-sugar mixture in two small batches shortens the boiling time and delivers a fresher taste.

Makes about 6 8oz jars

- 3 lbs blood oranges
- Water
- 6 c granulated sugar, divided

1. Using a sharp knife, trim tops and bottoms from oranges. Score the peel of each orange lengthwise into quarters. Remove peel and set fruit aside. Place peel in a large stainless steel saucepan with enough water to cover generously. Bring to a boil over medium-low heat and boil for ten minutes. Drain. Cover generously with fresh cold water and return to a boil. Boil for ten minutes, until peel is softened. Drain. Using a spoon, scrape the white pith from peel and discard. Using a sharp knife, cut peel into paper-thin slices.
2. Working over a large stainless steel sauce pan to catch juice and using a small, sharp knife, separate orange segments from membrane. Place segments in saucepan and squeeze membrane to remove as much juice as possible, collecting it in the saucepan. Discard membrane and seeds.
3. Add cooked peel and 4 cups water to segments. Bring to a boil over a medium-high heat, stirring occasionally. Reduce heat and boil gently, stirring frequently, until peel is very soft when squeezed with fingers, about 30 minutes. Remove from heat and measure 6 cups, adding water as necessary to yield the required quantity. Mix well.
4. Meanwhile prepare canner, jars and lids.
5. Ladle 3 cups of cooked mixture into a clean large deep stainless steel saucepan. Ladle remaining mixture into a second saucepan. Bring both saucepans to a boil over medium-high heat. Maintaining boil, gradually stir 3 cups sugar into each saucepan. Boil hard, stirring constantly, until mixture reaches gel stage, about 12 minutes. Remove from heat and test gel. If gel stage has been reached skim off foam.
6. Ladle hot marmalade into hot jars, leaving $\frac{1}{4}$ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
7. Place jars in canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Ball Complete Book of Home Food Preserving, 2012, page 98.