



## UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville Ca 95667

Hotline (530) 621-5506 • [edmfp@ucanr.edu](mailto:edmfp@ucanr.edu)• Visit us on Facebook!

In spite of this warm weather, it is still winter, and it is still citrus season. Here is a great recipe for special occasions.

### Oranges in Cointreau

- 10 whole cloves
- 5 cinnamon sticks (each about 4 inches) broken in half
- 3 ½ cups granulated sugar
- 2/3 cup water
- 9 navel oranges, trimmed, sliced and seeded\*
- ¾ cup Cointreau\*\*
- ½ cup dry white wine

Prepare canner, jars and lids.



Tie cloves and cinnamon stick pieces in a square of cheesecloth creating a spice bag

In a large stainless steel saucepan, combine sugar, water and spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat and boil gently for 10 minutes, stirring occasionally. Remove spice bag and discard. Add orange slices, Cointreau and wine. Over medium-low heat, slowly return to a boil, occasionally stirring gently so as not to damage orange slices. Remove from heat.

Using a slotted spoon, carefully pack hot orange slices, loosely in layers, into hot jars to within a generous 1/2-inch of top of jar. Ladle hot syrup into jar to cover orange slices, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot syrup. Wipe rim, center lid on jar, screw band down until resistance is met, then increase to fingertip-tight.

Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes, adjusting for altitude. Remove canner lid, wait 5 minutes, then remove jars, cool and store.

Yield: 8 8-oz jars

Source: *Ball Blue Book Guide To Preserving, 2006*

\* To prepare the oranges, cut 1/2-inch off each end. Using a sharp knife, cut oranges into 1/8-inch circles. Or cut in half lengthwise and then into 1/8-inch slices, creating semi-circles. Carefully remove any seeds

\*\*Cointreau is an orange flavored liqueur. If you don't have it you can substitute an equal quantity of Triple Sec, Grand Marnier or Curacao.

These are great spooned over ice cream or cake, chopped and tossed into a salad, chopped and mixed with cream cheese and spread on toast. I can also see this as a garnish on a flourless chocolate cake, on cheesecake or creme brulee. Don't forget crepes!

Use the leftover syrup to sweeten beverages or to make a refreshing shrub.



SHOULD YOU NEED ASSISTANCE OR REQUIRE ACCOMMODATIONS FOR ANY PHYSICAL CHALLENGE, PLEASE CALL 530-621-5502.

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