

Tomato Marmalade

Yield: About 9 half-pint jars

3 quarts ripe tomatoes (about 5½ pounds tomatoes) 3 oranges
2 lemons 4 sticks cinnamon (3-inch pieces)
6 whole allspice 1 tablespoon whole cloves
6 cups sugar 1 teaspoon salt

1. Sterilize canning jars by boiling them for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil 1 additional minute for each additional 1,000 foot elevation.
2. Peel tomatoes and cut in small pieces. Drain. Slice oranges and lemons very thin; quarter the slices. Tie cinnamon, allspice and cloves in a cheesecloth bag.
3. Place tomato pieces in a large kettle. Add sugar and salt; stir until dissolved. Add oranges, lemons and spice bag. Bring to a boil, stirring constantly. Continue to boil rapidly, stirring constantly, until thick and clear (about 50 minutes). Remove from heat; skim off foam. Fill hot marmalade into sterilized jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process half-pint or pint jars in a boiling water canner or atmospheric steam canner 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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