



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Honey Orange Slices



Citrus season is in full swing here in California and Master Food Preservers just love to take advantage of our seasonal bounty. There are lots of marmalade recipes, but this month we hope you will join us by thinking outside the box and try something new. This recipe for Honey Orange Slices fits that bill perfectly.

Honey Orange Slices are quite versatile. They are great in salads, perhaps, in an Asian influenced salad like Chinese Chicken Salad. These little gems are also a wonderful accompaniment on a cheese platter. They are a natural garnish for ham or turkey, too. Dessert ideas galore: a garnish for cheesecake, decorate an orange flavored layer cake, a garnish for orange flavored custard, serve with a plate of scones. Don't forget to use the orange flavored syrup to add flavor to your other creations. These make great gifts, too!

Honey Orange Slices

Yield: about 3 half pint jars

- 3 cinnamon sticks broken into pieces
- 1 ½ teaspoons whole cloves
- 1 ½ teaspoons whole allspice
- 2 ½ pounds oranges, halved lengthwise and thinly sliced, ends and seeds discarded (~ 8 medium)
- Water
- 1 ¼ cups granulated sugar
- 1 ¼ cups liquid honey
- 3 Tablespoons lemon juice

1. Tie cinnamon stick pieces, cloves and allspice in a square of cheesecloth, creating a spice bag. Set aside.
2. Combine oranges with water to cover in a large stainless steel saucepan. Bring to a boil over medium-high heat. Reduce heat and boil gently until peel is tender, about 15 minutes. Drain and set aside.
3. Combine sugar, honey and lemon juice in a clean large stainless steel saucepan. Bring to a boil over medium-high heat, stirring occasionally to dissolve sugar. Add reserved spice bag and oranges. Bring to a boil. Reduce heat and boil gently until orange slices are well glazed, about 40 minutes. Discard spice bag.
4. Pack hot oranges into hot jars, using a slotted spoon, leaving 1/2 inch headspace. Ladle hot syrup into hot jar to cover oranges leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
5. Process jars in a either a boiling water or atmospheric steam canner for 10 minutes between 0-1,000', 15 minutes between 1,000 – 3,000', 20 minutes between 3,001 – 6,000', 25 minutes between 6,001 – 8,000', and 30 minutes between 8,001 – 10,000'.
6. Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars.

Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012



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