

Orange Marmalade with Pectin



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

UC Master Food Preserver Program

Marmalade what is it?

The name Marmalade comes from the Portuguese word *Marmelos*, a quince paste similar in texture to an orange spread popular before the commercialization of marmalade in the late 18th century.

According to food historian Ivan Day, one of the earliest known recipes for a *Marmelet of Oranges* (close to what we know as marmalade today) comes from the recipe book of Eliza Cholmondeley around 1677.

Though marmalade can be bought all around the world, it is still considered a top choice for preserves on the British Breakfast table. Marmalade does not originate in Britain, despite claims that it does.



Creating Orange Marmalade

Equipment:

- Large pot
- Cutting board
- Paring knife
- Vegetable peeler
- Wooden spoon
- Measuring spoon
- Funnel
- Headspace tool
- Canner
- 4 oz or 8 oz jars
- New canning lids
- Canning rings



Ingredients

- 4 oranges
- 2 lemons
- 1/8 teaspoon baking soda
- 1 3-Oz pouch of Liquid Fruit Pectin
- 5 cups sugar
- 1/2 teaspoon butter, optional

Yield

- About 6 (8 oz.) half-pints



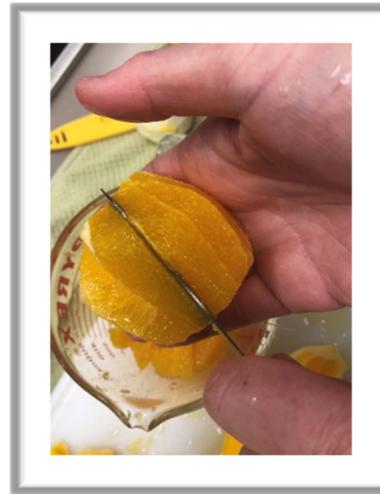


Step 1. Prep

- Clean the fruit
- Remove peel from oranges and lemons
- Scrape off and discard the white pith
- Thinly slice peels
- Place sliced peels in a 6-to-8 quart saucepan with baking soda & water
- Simmer for 20 minutes, covered

Step 2 Prep

- Remove any membrane from orange and lemon pulp



Step 2... continued

- Chop fruit, reserving the juice (there should be about 3 cups fruit)
- Add fruit and juice to peel mixture
- Simmer 10 minutes, covered



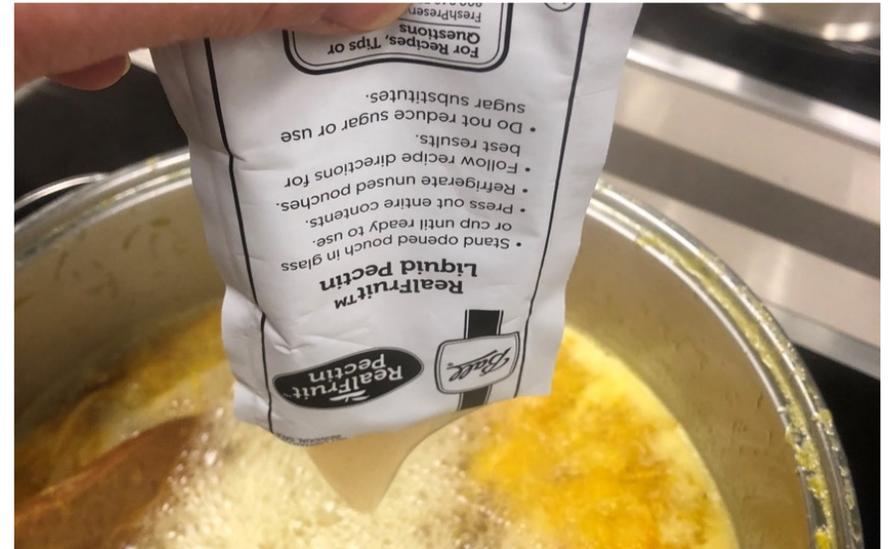
Step 3 Cooking

- Combine prepared fruit with sugar into 6-to-8 quart saucepan
- Add 1/2 teaspoon butter to reduce foaming, if desired
- Bring mixture to a full rolling boil over high heat that cannot be stirred down, stirring frequently



Step 4 Pectin

- Add pectin, immediately squeezing entire contents from pouch
- Continue hard boil for 1 minute, stirring constantly
- Remove from the heat
- Skim foam in necessary



Step 5 Filling Jars

- Ladle hot jam into a hot jar leaving a 1/4 inch headspace.
- Remove air bubbles
- Wipe jar rim
- Center lid on jar and apply band, adjust to fingertip tight
- Place jar in boiling water canner or steam canner
- Repeat until all jars are filled



Step 6 Processing

- If using a steam canner wait until red dial is in the green area
- If boiling water bath canner wait until water is boiling
- Process jars for 10 minutes, adjusting for altitude
- Turn off heat, remove lid, let jars stand 5 minutes
- Remove jars without tilting to a flat surface and cool 12-24 hours
- Check lids for seal, they should not flex when center is pressed



Step 7 Next Morning

- Remove the rings
- Test the seal
- Any jar that didn't seal place in refrigerator to use soon
 - Lid will be pop when touched from the center



Lid didn't seal, see that center is buckled up, put into the refrigerator



Lid sealed, see that center looks flat, remove ring, wipe down, label and store in cool dry pantry

You Did IT!

- Wipe off the jar
- Label the jar
- Store in a cool, dark place
- Use within 18 months for best results



Super Bowl Yummy!

Meatballs with Orange Marmalade Glaze

- 1 package frozen meatballs
- 1 jar of marmalade
- 1/4 cup orange juice
- 3 green onions, chopped, divided
- 1 jalapeno pepper, seeded and chopped

Directions:

1. Prepare meatballs according to package directions
2. In a small saucepan, heat the marmalade, orange juice, half of the green onions and jalapeno
3. Place meatballs in a serving dish; pour glaze over the top and gently stir to coat. Garnish with remaining green onions.



Photo Taste of Home

Super Bowl Yummy Fun

Orange-Prosciutto Crostini

- 1/3 cup whipped cream cheese spread
- 12 purchased crostini
- 1/3 cup marmalade
- 12 slices prosciutto
- 2 Tablespoons chopped fresh basil
- 1 Tablespoon olive oil
- Grated peel from 1 orange
- Salt & fresh ground black pepper

Directions:

1. Spread about 1/2 tsp. cream cheese onto 1 side of each crostini. Spread 1/2 tsp. marmalade over cheese spread on each but do not cover cheese completely
2. Lightly roll each prosciutto slice into cone shape; place over marmalade on each
3. Place crostini on serving plate. Sprinkle with basil, orange peel, salt and pepper; drizzle over oil over each.



Photo Betty Crocker

Orange Marmalade made with Pectin

Have a wonderful time
making your own Orange
Marmalade this season.



Photo by [Monika Grabkowska](#)