

"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."

SUNSHINE CITRUS SAUCE Makes about 7 (8 ounce) Jars: Page 181 Ball Complete Book of Home Preserving *Ingredients:*

- 1¹/₄ cups sugar
- 1/3 cup orange juice
- 1/4 cup honey
- 1 teaspoon minced freeze-dried ginger root or 3 (1/4 inch pieces)
- 1 cinnamon stick
- 9 cups peeled clementine orange segments (about 4 pounds oranges) Note: remove pith and seeds *Directions:*
- 1. Prepare canner by filling half full of water; heat to 140 degrees F. Wash jars, ring bands, and lids
- 2. Tie spices in a piece of cheese cloth for easy removal.
- 3. Combine sugar, orange juice and honey in 8 qt. pot. Stir well. Add the spice bag. Bring mixture to a boil over medium high heat stirring constantly until the sugar dissolves.
- 4. Lower heat to medium low and add the orange segments. Bring to a gentle boil and boil about 5 minutes until orange segments ae heated through. Remove spice bag.
- 5. Using a slotted spoon, fill the jars with orange segments. Remove air bubbles.
- 6. Strain remaining syrup and add to the jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace if necessary.
- 7. Wipe rims of jars. Add the lids and ring bands screwing finger tight!
- 8. Place jars in canner. Add water if necessary, to cover the jars by 1-2 inches. Bring the water to a boil over high heat. Process 10 minutes. Remove canner lid. Wait 5 minutes.
- 9. Carefully remove the jars to a cooling rack or towel. Let remain undisturbed for 12-24 hours.
- 10. To store, remove ring bands and wash jars including the neck of the jar where ring band was holding the lid. Then label with name of the product, date and type of processing method.

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