



NOT JUST FOR HALF-TIME
THEY'RE FOR
ANYTIME

Squeeze more out of life.

Orange Marmalade

Ingredients

4 oranges

1 lemon

1 kg of sugar (warmed)

1 L of water

Method

Wash fruit in salted water (approximately $\frac{1}{2}$ tsp salt). Peel and chop 3 oranges, removing the rind, pith and seeds. Place the rind, pith and seeds into a muslin bag and tie. Cut the remaining fruit very fine, removing seeds.

In a large bowl put the muslin bag, water and fruit, cover and leave overnight.

On the next day, simmer until rinds are soft and water reduced, remove the muslin bag, bring to the boil.

Add warmed sugar, stir until sugar is dissolved, boil rapidly until it jells when tested*.

To warm sugar: Place sugar on a lined baking tray and place in a medium heated oven for 5-7 minutes to warm. Gently add to fruit, to avoid splatter. Warm sugar in batches to avoid sugar from melting.



***Note:** Testing of marmalade – place $\frac{1}{2}$ tsp on a saucer in the freezer for a few minutes, if it sets then the marmalade is ready.

Cool slightly and put into hot sterilised jars.



oranges.com.au