



# Winter Citrus Marmalade

*adapted slightly from Pam Corbin's River Cottage Preserves Handbook  
makes about 5-6 pints*

- 2 1/4 pounds mixed winter citrus, or Seville oranges
- 1/3 cup lemon juice
- 10 cups Demerara sugar or other good quality cane sugar

Scrub the oranges, remove the buttons at the top of the fruit, then cut in half. Squeeze out the juice and keep to one side. Using a sharp knife, slice the peel, pith and all, into thin, medium or chunky shreds, according to your preference. Put the sliced peel into a bowl with the orange juice and cover with 10 cups of water. Leave to soak overnight, or for up to 24 hours.

Transfer the whole mixture to a preserving pan (or a big, heavy pot), bring to the boil, then simmer slowly, covered, until the peel is tender. This should take about 2 hours, by which time the contents should have reduced by about one third. (Mine really didn't seem to be that reduced, but it wasn't a problem, although later I did end up cooking it almost an additional 2 hours.) Stir in the lemon juice and the sugar. Bring the marmalade to a boil, stirring until the sugar has dissolved. Boil rapidly until the setting point is reached\*, about 20-25 minutes (or, of you're me, until it's a rich dark color and getting rather sticky). Remove from the heat. Leave to cool for 8-10 minutes—a little longer if the peel is in chunky pieces—then stir gently to disperse any scum. Pour into warm, sterilized jars and seal immediately. Use within 2 years.

\*To determine the setting point: it's either 220°, if you have a thermometer, or the point at which it passes the crinkle test. The Crinkle Test: Drop a little jam onto a cold saucer (put it in the fridge when you start making the jam). Allow to cool for a minute, then push gently with your fingertip. If the jam crinkles, you've reached the setting point.