



Blood Orange and Lime Marmalade

Sarah's servings: 6 1lb Jars, Sarah's skill: Medium

Ingredients

800g Blood Oranges
4 Limes
1 Ltr Water
1.5 Kg Granulated sugar

Method

- Squeeze the juice from the blood oranges and limes.
- Put the juice into a large pan or preserving pan.
- Using a paring knife scrape the pulp from the peel and put in a muslin bag with the pips. Tie the bag up securely and add to the saucepan.
- Add the water to the pan.
- Use a sharp knife and shred the peel finely and add to the saucepan.
- Cover the pan and leave in a cool place overnight.
- Put a few saucers in the freezer for testing the setting point tomorrow.
- The next day bring the saucepan to the boil then reduce the heat and simmer for 45 mins.
- Meanwhile sterilise 6 x 1lb jars and lids by placing them in a low oven at 150 degrees centigrade (130 fan) or Gas mark 2 for 30 minutes.
- Remove the muslin bag and carefully squeeze the liquid back into the saucepan.
- Add the sugar and stir over a low heat until all the sugar has dissolved. Once the sugar has dissolved boil for 20 minutes.
- Take the pan off the heat and put a small amount on one of the cold saucers and leave for a few minutes. If it wrinkles when you push your finger over the surface then it has reached setting point. If it doesn't wrinkle then place the pan back on the heat and boil for another 3 minutes. You may need to do this a few times before setting point is reached. Don't be tempted to rush this stage or you will not have nicely set marmalade.
- Allow the marmalade to settle for 10 minutes before putting into the jars. If you don't do this you will not get an even spread of peel and it will float to the top of the jars.
- Once the marmalade is in the jars, seal and label.