



## Clementine & Cranberry Marmalade

Sarah's Servings: 6 Sarah's skill: Medium,

### Ingredients

800g Clementines  
150g Dried cranberries  
1 Ltr Water  
1 Kg Granulated sugar

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### Method

- Squeeze the juice from the clementines.
- 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 30 minutes.
- Meanwhile sterilise 6 (approx 210ml) 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 add the cranberries and boil for 15 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.
- Once the setting point is reached, take off the heat and 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 with the lids and label.