

Apple Orange Marmalade

By Diana Rattray, About.com

Ingredients:

8 cups thinly sliced tart apples, about 3 lbs

1 orange

1 1/2 cups water

5 cups sugar

2 tablespoons lemon juice

Preparation:

Wash, peel, quarter, and core apples. Slice thin and measure 8 cups (2 quarts).

Quarter the orange, remove seeds; slice very thin.

To make marmalade.

Heat water and sugar until sugar is dissolved. Add the lemon juice and fruit. Boil rapidly, stirring constantly, to 9 degrees F. above the boiling point of water at your altitude, or until the mixture thickens. Remove from heat; skim off foam.

Pour immediately into hot, sterile canning jars, leaving 1/4-inch headspace. Seal. Process 5 minutes in boiling water bath.

Makes 6 or 7 half-pint jars.