

Peach Marmalade

By Diana Rattray, About.com

Ingredients:

1 small orange
1 lemon
1/4 cup water
3 pounds peaches
1 package (1 3/4 ounces) powdered fruit pectin
5 cups sugar

Preparation:

Cut orange and lemon in quarters; remove seeds. Cut the orange and lemon quarters crosswise into very thin slices. In a medium saucepan combine orange and lemon slices and water. Cover and simmer the orange and lemon mixture over low heat for 20 minutes. Peel, pit, and finely chop peaches. In an 8- to 10- quart kettle, combine orange and lemon mixture and chopped peaches.

Stir pectin into fruit mixture and bring mixture to full rolling boil. Stir in sugar; bring once again to a full rolling boil, stirring constantly. Boil hard, uncovered, 1 minute. Remove from heat; quickly skim off foam. Pour at once into hot sterilized jars; seal.

Makes 7 or 8 half-pints.