



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

BLOOD ORANGE MARMALADE



Bright reds and oranges from the blood oranges make this a beautiful and tasty marmalade. Get out the canning jars!



02 HR 00 MINS



Serves 6



Featuring

[Diaz Farms](#)

[Inzana Ranch & Produce](#)

INGREDIENTS

- 2-1/2 pounds of blood oranges
- 4 to 4-1/4 cups of sugar
- 1/2 cup lemon juice, Grand Marnier, Aperol or Campari
- 1 generous pinch of salt

PREPARATION

Place a plate in the freezer. Slice the tops and bottoms off all the

oranges. Cut the oranges into quarters and then into 1/4-inch thick wedges. Place them in a pot 4 times larger than the volume you are cooking ~ as you cook the sugar it will bubble up...don't let it bubble over! Cover the oranges with water and simmer for 20 minutes to soften the peel. After 20 minutes, add the sugar, salt, and lemon juice, if you are using it. If you are using alcohol instead of lemon juice, you will be prompted to add it later in the recipe. Stir to dissolve and simmer 1-2 hours, or until the mixture hits 226°F.

Give your marmalade the gel test. Put a spoonful of the marmalade on the frozen plate. If it stays in a raised mound, then your marmalade is almost done! If not, continue cooking until it reaches the desired consistency. If using alcohol to flavor instead of lemon juice, add just after the jam is taken off the heat.

Store in your refrigerator for a few weeks; store in the freezer; or process in a water bath canner for 10 minutes.