



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

CANNING GRAPEFRUIT AND ORANGE SECTIONS

GRAPEFRUIT AND ORANGE SECTIONS

Quantity: An average of 15 pounds is needed per canner load of 7 quarts; an average of 13 pounds is needed per canner load of 9 pints—an average of about 2 pounds yields 1 quart.

Quality: Select firm, mature, sweet fruit of ideal quality for eating fresh. The flavor of orange sections is best if the sections are canned with equal parts of grapefruit. Grapefruit may be canned without oranges. Sections may be packed in your choice of water, citrus juice or syrup.

Procedure: Wash and peel fruit and remove white tissue to prevent a bitter taste. If you use syrup, prepare a very light, light, or medium syrup (see page 2-5) and bring to boil. Fill hot jars with sections and water, juice or hot syrup, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process.

Recommended process time for Grapefruit and Orange Sections in a boiling-water canner				
Style of Pack	Jar Size	Process Time at Altitudes of		
		0–1,000 ft	1,001–6,000 ft	Above 6,000 ft
Raw	Pints or Quarts	10 min	15	20

Processing directions for canning citrus sections in a dial- or weighted-gauge canner are given on pages 2-31 and 2-32.

Source: USDA Complete Guide to Home Canning, 2015 version. Guide 2, page 15.

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf>) Inquiries regarding ANR’s nondiscrimination policies may be directed to Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397.

SUNSHINE CITRUS SAUCE - Ball Complete Book of Home Preserving 2012 page 181

Makes about 7 (8 ounce) Jars

Ingredients:

- 1¼ cups sugar
- 1/3 cup orange juice
- ¼ cup honey
- 1 teaspoon minced freeze-dried ginger root or 3 (¼ inch pieces)
- 1 cinnamon stick
- 9 cups peeled clementine orange segments (about 4 pounds oranges) **Note:** remove pith and seeds

Directions:

1. Prepare Boiling Water Canner by filling half full of water; heat to 140 degrees F. Wash jars, ring bands, and lids. Tie spices in a piece of cheese cloth for easy removal. **Note:** May be canned in Steam Canner.
2. In a large pot, combine sugar, orange juice and honey. Stir well. Add the spice bag. Bring the mixture to a boil over medium high heat stirring constantly until the sugar dissolves.
3. Lower heat to medium low and add the orange segments. Bring to a gentle boil and boil about 5 minutes until orange segments are heated through. Remove spice bag.
4. Using a slotted spoon, fill the jars with orange segments. Remove air bubbles.
5. Strain remaining syrup and add to the jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace if necessary.
6. Wipe rims of jars. Add the lids and ring bands screwing to finger tightness. Do not screw too tightly!
7. Place jars in the prepared Boiling Water Canner or Steam Canner. Add water, if necessary, to cover the jars by 1-2 inches in Boiling Water Canner. Bring the water to a boil over high heat. Once the water boils, begin timing the processing time of 10 minutes. Follow directions to reach Steam Canner temperature; process 10 minutes.
8. After the processing time is complete, let the jars remain in the hot water for an additional 5 minutes. Then carefully remove the jars to a cooling rack or towel. Let remain undisturbed for 12-24 hours.
9. To store, remove ring bands and wash jars including the neck of the jar where ring band was holding the lid. Then label with name of the product, date, and type of processing method. If a jar does not seal, store in the refrigerator and eat within a few days. Remove ring bands after 24 hours and wash jars. Label the jars and store in a cool, dark, place.