



Simple Classic: Orange Marmalade using Pomona’s Universal Pectin®

Ingredients:

- 6 medium size oranges
- 3 cups water
- 3 Tablespoons commercial lemon juice
- 3 teaspoons calcium water (made with packet in the pectin box)
- 2 ½ cups sugar
- 4 ½ teaspoons Pomona’s pectin powder (found in a packet in the pectin box)



Directions:

1. Read the recipe thoroughly; then proceed.
2. Prepare calcium water. To do this, combine ½ teaspoon calcium powder (found in the small packet in the Pomona’s Pectin® box) with ½ cup water in a small, clear glass jar with a lid. Shake well. Extra calcium water should be stored in the refrigerator for your next back of jam, jelly, or marmalade.
3. Prepare 7 half-pint canning jars, sealing lids and ring bands. Prepare your canner according to directions; this recipe can be preserved safely in a Boiling Water Canner (BWC) or an Atmospheric Steam Canner (ASC).
4. Thoroughly wash the oranges. Peel the fruit and set aside the peels from two of the oranges discarding the other peels (or use to make another citrus product such as dehydrated peel or candied orange peels). Peeling can be accomplished easily with a vegetable peeler using only the colored part of the peel. Or you can peel the orange normally scaping the white pith from the colored part to of the peel.
5. Using a kitchen shears or a paring knife, snip or slice the peel into thin strips about 1 inch long.
6. To obtain the fruit pulp, remove and discard any seeds and visible pith or especially fibrous parts of the membrane from the flesh of all the oranges.
7. Cut off the top and bottom of each orange and then cut between each section of the orange and remove the fruit pulp. Do this over a bowl to catch all the juice. Squeeze remaining membrane and then discard remaining membrane. Chop fruit. Refer to photos on the bottom of page 3.

8. In a large saucepan, combine the chopped fruit, any juice and slivered peel from the two oranges. Add 3 cups of water. Bring the mixture to a boil over high heat. Reduce the heat and simmer for 20 minutes, stirring occasionally. Remove from heat.
9. Measure 6 cups of the cooked mixture and put into a large saucepan. If there is additional fruit mixture, set aside for another use. Add the 3 Tablespoons of lemon juice and the 3 teaspoons of prepared calcium water to the measured 6 cups of fruit/juice/peel mixture. Stir well.
10. In a separate bowl, measure the 2 ½ cups sugar and the 4 ½ teaspoons pectin powder. Mix well and set aside.
11. Bring the measured fruit mixture with the added lemon juice and calcium water to a full rolling boil (a boil that cannot be stirred down) over high heat stirring constantly. Once the product is boiling vigorously, slowly add the sugar/pectin mixture continuing to stir constantly for about 2 minutes to dissolve sugar and pectin. Let the mixture return to a rolling boil again and remove it from the heat.
12. Skim any foam from the marmalade that may have formed if desired. Then ladle into canning jars leaving ¼ inch headspace from the top of the jar rim. When all the jars are full, remove any bubbles that may have formed by using a plastic knife to reach down the sides of the jars to release them. Wipe the rims of each jar with a damp cloth or paper towel.
13. Put on the lids and rings and tighten to finger tightness. Place the jars into either the BWC or the ASC as directions instruct you. Make sure jars are covered with at least 1 to 2 inches of water in the BWC. Place lid on canner. Bring water to boil in the BWC. Set timer for 10 minutes if you are canning at 0 to 1000 feet elevation. Adjust for altitude if canning at higher elevations. Follow directions on ASC to ascertain when to begin timing process. Process 10 minutes too also adjusting for higher altitudes.
14. When processing time is complete, turn off the heat. Remove lid on BWC or leave lid on the ASC. Let jar sit in the canner for another 5 minutes.
15. Remove jars and allow to cool undisturbed for 12- 24 hours. Check that jars have sealed. Then remove ring bands and wash jars including under where the ring band was located to remove any sticky substances. Dry well. Store in cool, dark location. Marmalade is best if used within twelve months after preserving.

Source: Preserving with Pomona's Pectin by Allison Carroll Duffy and the partners at Pomona's Universal Pectin®, Fair Winds Press, Beverly, MA. 2013. Page 155.

1. Cut off both ends of the fruit. You should have something that looks like a truncated sphere.



2. Stand the fruit on end, and with a sharp paring knife, slice off the peel and pith in large strips. Do not cut straight down, but rather, follow the contours of the fruit to waste as little of it as possible. After cutting off a strip of peel and pith, you should be able to see the bright orange fruit beneath.



3. Rotate the orange and repeat this process until all the peel is removed and you have a juicy, bright orange sphere left.

4. Holding the sphere over a bowl to catch any juices, cut out the citrus segments from in between the strips of membrane surrounding them. Lift out each segment and remove any seeds.



5. When you have segmented the entire fruit, squeeze any remaining juices from the pithy part.

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