

Orange Marmalade

Try this delicious marmalade from tasty-yummies.com! You'll love a dish of it in the middle of a cheese board, on scones or muffins (see nomorecrohns.com/breads), stirred into salad dressing, on yogurt, or as a cake topper.

8 unsprayed or very well-washed oranges
1 to 1-1/2 c. honey

Wash oranges thoroughly. Using a vegetable peeler, remove peel, trying not to include the pith (which will make the marmalade less sweet). If you get pith, turn over and scrape it off with a knife. Cut peel into 2-inch long pieces, then into 1/8-inch strips. You want 3/4 c. of tiny zest strips.

Once you have 3/4 c. of tiny strips, cut pith off those oranges and peel the rest of the oranges, cutting off all the pith as you peel them. Cut oranges in half and remove seeds with the tip of a knife. In a food processor, blend oranges until you have 4 to 5 c. orange pulp.

In a large saucepan, cook pulp, zest strips, and honey, bringing it to a boil then reducing to an active simmer, cooking until it is thick (and reaches 220 degrees if you have a thermometer), stirring occasionally. Spoon into clean, glass jars that have tight lids, allow to cool, put on lids and refrigerate for up to a month.

Note: She recommends starting with 1 c. honey and adding more after it cooks down, as needed. Also, adding other flavor enhancers such as Meyer lemon, grapefruit, vanilla bean, cranberries, or bay leaves would be fun to try.

