

Blood Orange Marmalade

<http://userealbutter.com/2015/01/11/blood-orange-marmalade-recipe/>
from [Food In Jars](#) by [Marisa McClellan](#)

3 1/2 lbs. (1.6 kg) blood oranges (about 10-12)

6 cups (1.2 kg) sugar

2 tps powdered pectin, optional (if using Pomona's Universal Pectin, add 1.5 tps of the calcium solution per product instructions)

Wash the oranges in soapy warm water, rinse and dry completely. You can either cut the zest in strips from the oranges with a sharp knife (trying to avoid the white pith as much as possible) or use a vegetable peeler to peel the zest from the oranges. Slice the zest into thin strips. Place the zest strips in a medium to large saucepan with 2 quarts of water over high heat. Bring the water to a boil. Reduce the heat to medium-high and let the zest simmer for 25-30 minutes until the ribbons are tender. Drain the zest, reserving the liquid. Set both aside. Supreme the oranges by cutting the white pith from the fruit and then segmenting the fruit by cutting each section away from the orange membrane. Do the segmenting over a large bowl to catch all of the orange pieces and juices. If you are using powdered pectin, whisk it into the sugar now before adding to the fruit.

In a large stockpot, combine the zest, fruit juices, 6 cups of zest cooking liquid, and the sugar (with the pectin mixed in, if using). If you are using Pomona's Universal Pectin, add the calcium solution to the pot now. Attach a candy thermometer to the pot to monitor the marmalade's progress. Stir everything together over high heat and let it come to a boil. Stir frequently to prevent burning and allow the marmalade to boil vigorously until it reaches 220°F (or 203°F at 8500 feet). This should take about 30-40 minutes. It took me 40 minutes. The marmalade will climb in temperature very quickly and then sit just below your target temperature by a degree or two for quite some time. Once the marmalade reaches the target temperature, let it remain boiling at that temperature for a minute. Remove the marmalade from the heat and spoon a little onto a chilled clean plate. If it sets up when cooled, it is ready. If it is still runny, cook the marmalade for another 5 minutes. Stir to distribute the zest.

To can the marmalade, please refer to the canning instructions described in the [strawberry vanilla jam recipe](#). If you don't want to can the marmalade, you can store it in the refrigerator in a sealed jar for up to a year. Makes 8 cups.