

ORANGE BLUEBERRY MARMALADE

<https://lustron.home.blog/2021/01/12/orange-blueberry-marmalade/>

WHAT YOU NEED

- 3 Medium Oranges
- 2 Cups Water
- 4 Cups Sugar
- 5 Cups Blueberries
- 6 One Cup Freezer Safe Containers/Half Pint Canning Jars
- Dutch Oven

DIRECTIONS

- Cut your oranges into eighths, then thinly slice into tiny triangles. Add cut oranges, sugar, and water

to dutch oven and bring to a boil. Once boiling, reduce to a simmer and cook for 15-20 minutes until tender. Add boiling water to freezer safe containers/jars.

- Add blueberries and boil over medium-high for 25-30 minutes. Remove from heat. Ladle marmalade into empty containers. If freezing, leave 1/2 inch headroom, and if canning, leave 1/4 inch headroom. If you are canning, you can water-bath can for 10 minutes. If you want to freeze them, add lids and let sit at room temperature for 16-24 hours to solidify, then freeze for up to 12 months, and safe in the fridge for 3 weeks.