

ORANGE MARMALADE

<https://lustron.home.blog/2021/01/14/orange-marmalade/>

WHAT YOU NEED

- 1 Medium Orange
- 1/2 Cup Water
- 2 Cups Sugar
- Freezer Safe Containers/half pint canning jars (About 2 one cup containers)
- Small Saucepan

DIRECTIONS

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

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

- Remove water from containers, then ladle marmalade into 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 them 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.