

CALAMONDIN ORANGE MARMALADE

A hybrid between a tangerine and a kumquat, the calamondin orange produces small but plentiful fruits. Their tart juice and bitter skins make a memorable marmalade.

- Wash 4 cups of orange fruits (about 10 fruits per cup).
- Cut fruit in half and remove seeds.
- Put fruit through a food processor or slice thinly with a knife.
- Measure fruit and place in a saucepan, then add 3 cups of water for every cup of fruit.
- Bring to a boil and cook 15 minutes.
- Remove from heat, cover, and let stand overnight to develop a fuller flavor. You will have about 6 cups of stock.
- To make 4 jelly jars of marmalade (1/2 pint each):
- Measure 3 cups of stock into a saucepan and bring to a boil.
- Stir in 3 cups of sugar (if you want very tart marmalade, use 3/4 cup sugar for each cup of stock instead of 1 cup of sugar for each cup of stock).
- Cook rapidly to 220 degrees on a candy or jelly thermometer.
- Remove from heat.
- Pour into hot, sterilized jars (leave 1/4-inch of space at the top) and wipe the edges of the jars to make sure they are clean of marmalade. Close the jars with lids and rings. Process in a hot water bath (the jars should be covered with boiling water) for 5 minutes.
- Let the jars cool. Each lid will make a single “pop” sound when it has sealed.