

## Ingredients:

Use 1kg of Seville oranges to 2kg sugar. This is what I used to produce 12 small jars:

1.3kg Seville oranges  
the juice of 3 lemons  
2.6kg golden granulated sugar (you could also use demerara sugar)  
2.5 litres cold water

## Method:

Cut the oranges into halves and squeeze out all of the juice into a pan. Keep all the pips and loose pulp to one side.

Take off the stalk from the peel and cut the peel into quarters and then thin strips. Put in the pan with the juice.

Squeeze the lemons and add the juice to the pan.

Add 2.5 litres of cold water to the juice and peel.

Put all the pips and any pulp into a muslin bag and push it under the juice.

Set it aside and leave overnight.

Next day, bring the mixture to the boil then lower the heat and allow to simmer. It will be ready when the peel is soft and translucent. This could be anywhere between 40 - 90 minutes depending on how thick you cut the peel. Mine took 45 minutes.

Lift out the muslin bag and set aside to cool. Add the sugar to the pan and turn up the heat, bringing to marmalade to a rolling boil.

Squeeze the juice from the muslin bag into the pan.

Leave to fast boil for 15 minutes. Skim off any froth from the surface so that your marmalade does not become cloudy.

After 15 minutes put a spoonful of the mixture onto a cold saucer and refrigerate for a few minutes. Push it with your finger. If a skin starts to form then it is ready. If not, leave it to boil for a bit longer, testing every 10 minutes until it starts to set.

Switch off the heat when it is ready and leave for a few minutes to settle before ladling into sterilised pots and sealing immediately. You can sterilise the pots in the dishwasher or by pouring boiling water over them. I usually then leave them in a warm oven until needed.

The result is beautiful golden pots of tangy marmalade which should last up to 2 years. My bet is that it will be eaten long before then.