

HOMEMADE SEVILLE ORANGE MARMALADE (GF/V)

Recipe by award winning local marmalade queen, Victoria Cranfield



Your shopping list - all at Johns!

6lbs/2.7kg Seville oranges

3 large lemons

6½ pints/2.7litres water

Approx 6½lb/2.7kg granulated sugar

Pack of 'homemade' storage jars

Preparation

- Wash fruit. Put whole fruit in saucepan & boil for 50 minutes
- Take off the heat & leave to cool in the pan overnight
- Cut fruit in half & squeeze. Add pulp & juice to cooking water
- Slice orange halves into strips. Add to juice & water, then measure volume
- For each pint add 1lb of sugar, bring to the boil for 30 minutes.
- Test for set (put a dollop of marmalade on the back of a wooden spoon and check it is set - it will stay on the spoon and not run off!)
- Pour into jars & seal. To sterilise jars, pop them in the oven on a low heat for 10 mins (remember to remove any rubber seals first!)
- When set enjoy your homemade Seville marmalade on toast, freshly baked bread or in a bread & butter pudding - yum!