

# SEVILLE ORANGE MARMALADE

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A very British or Scottish Style Marmalade made with the traditional “bitter” orange.

## Ingredients:

1 ½ lbs Seville Oranges  
8 c. spring water  
1 lemon, juiced  
1/8 t. baking soda  
cane sugar  
1 pouch liquid pectin (3 oz) (optional)

## Instructions:

1. Cut Seville oranges in half, juice and save pips.
2. Scrape orange skin halves with spoon removing at least ½ of white pith.
3. Chop rinds coarsely in food processor (approx. 2 2/3 cups)
4. Soak rinds, spring water, Seville orange juice, lemon juice and pips tied in muslin or cheesecloth, covered overnight.
5. Transfer to a pan, add baking soda and cook gently until the peel is soft, approximately 1 hour. Remove the bag of pips, squeezing gently.
6. Take the pan from the heat. Add 1 pound sugar for every pint and stir until dissolved.
7. Return pan to the heat and bring to a boil.
8. Boil rapidly for 2 hours or until the marmalade begins to turn a caramel color and achieves the setting point. (If a lighter orange marmalade is desired, add pectin at the desired point.)
9. Remove from heat and quickly skim off any foam. Fill sterilized jars and cap with new two piece mason lids.
10. Water bath process for 5 minutes for ½ pints or pints. Let stand for 12 hours undisturbed.

For more instructions on how to process jams & jellies see:  
National Center for Home Food Preservation: Making Jams and Jellies  
[www.uga.edu/nchfp/publications/uga/uga\\_steps\\_proc\\_j\\_j.pdf](http://www.uga.edu/nchfp/publications/uga/uga_steps_proc_j_j.pdf)

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