

Blood Orange and Meyer Lemon Marmalade



2 lbs blood oranges

1 lb Meyer lemons

½ lb Eureka lemons (supermarket variety)

3 c water

4 c sugar

Optional: ¼ c honey

Optional: 2 tbsp citron vodka or gin

Scrub the fruit well in cold water or, if it's been store-bought, plunge it into a large pan of very hot water to release the wax. Dry the fruit and let it sit on the counter undisturbed for a few hours or overnight.

Using a vegetable peeler, remove the colored zest in wide strips, leaving the albedo (white pith) behind. Slice the peel into thin slivers or ¼-inch wide strips. Set aside.

Trim the remaining albedo away from the citrus flesh and reserve it for making jelly or discard. Chop the citrus pulp into ½-inch dice, reserving the seeds and inner core for jelly. (If not making jelly, reserve the seeds for the marmalade.)

Combine the sliced peel, diced pulp and water in a large wide pot, and boil gently for 30 minutes until the peel is tender. Taste it to make sure. Set aside for a few hours or overnight or continue with the recipe.

Prepare jars for water bath canning. Place a saucer in the freezer to test the gel.

Add the sugar, bring the mixture to a boil, and reduce over high heat, stirring regularly, until it tests for gel, about 20 minutes. (A drop placed on the cold saucer should not be runny but rather wrinkle to the touch.)

Stir in the optional honey and/or alcohol and cook for another 30 seconds.

Remove the marmalade from the heat and let it sit for 5 minutes before ladling it into hot prepared jars. Process in a water bath for 10 minutes after the water returns to a boil. Turn off the heat, remove the canner lid and let sit for 5 minutes before removing the jars to a counter to sit undisturbed until cool.

Makes 4-5 eight-ounce jars.