

Navel Orange Marmalade

Ingredients

7 Navel Oranges
2 Lemons
8 cups of sugar
10 cups of water

Method

1. Wash oranges and wipe them dry.
2. Cut the oranges and lemons in half lengthwise and use a mandoline slicer to cut them into very thin half-moon slices. Discard any seeds (from the lemons).
3. Place the sliced fruit and 10 cups of water in a large stainless steel stock pot. Bring the mixture to a boil, stirring often. Remove from heat and stir in the sugar until it dissolves.
4. Cover and allow to stand overnight at room temperature.
5. Bring the mixture back to a boil. Reduce the heat to low and simmer uncovered for about 2 hours.
6. Turn the heat up to medium and boil gently, about 30 minutes, stirring frequently to make sure it does not burn on the bottom.
7. Cook the marmalade until it reaches the jelling point, about 105 degrees celsius. Use a sugar thermometer or test the marmalade by placing a small amount on a plate that has been chilled in the freezer and briefly return it to the freezer. Check it in a few minutes; it should be slightly jelled and will wrinkle just a bit when you slide your finger through it. If not, continue to cook until it is.
8. Remove from the heat, allow to cool slightly then ladle into sterilised jars.