

Orange & Whisky Marmalade



6 large oranges minced, chopped or thinly sliced
2 large lemons minced, chopped or thinly sliced
3.4 litres water
sugar*
1 1/2 Tbsp whisky

Cover oranges and lemons with water and stand overnight. Next day boil for 45 minutes or until fruit is soft and pulpy. Allow to cool a little. Measure pulp and return to pan. Bring to the boil. *For each cup of pulp add 3/4 cup of sugar. Stir until dissolved. Boil briskly, stirring occasionally, until setting point** is reached (about 40-45 mins). Add whisky and stir. Use a metal jug to pour marmalade into hot sterilised jars and place lids on straight away & seal tightly using oven gloves.** **Please take care when handling the jug of hot marmalade and hot jars.** When jars are completely cool apply labels.

**Setting point is best determined by putting a plate in the freezer before boiling the mixture. Test a small amount of marmalade on the plate, left for a minute to cool, then if a line drawn through the marmalade holds separate then setting point has been reached. To sterilise jars place clean, slightly wet jars into a 120C oven for at least 20 minutes. Place clean lids into a saucepan of boiling water and boil for 10 minutes.

Makes about 10 x 350ml jars.

Try this alternative: try 4 large **grapefruit** instead of oranges and add 1 cup of sugar for each cup of pulp.