



ORANGE MARMALADE

- 8 Oranges
- 2 Lemons
- Water
- Sugar

DIRECTIONS

1. Wash and dry fruit.
2. Remove peel and slice very thin.
3. Cover peel with water and cook 5 minutes. Drain.
4. Repeat twice more.
5. Remove seeds and core from pulp and slice thin.
6. Add drained peel.
7. Measure and add 3 times as much water.
8. Let stand overnight.
9. Cook 40 minutes, weigh and add an equal weight of sugar.
10. Cook rapidly until soup gives jelly test.
11. Pour into clean hot jars.
12. Seal with paraffin.