



Orange Marmalade

Chef Tamie Cook

(Adapted from a recipe by Alton Brown)

Equipment

Canning pot
Canning tongs
Canning funnel
10 (8-oz) jars, rings and lids or 20
(4-oz) jars
Mandoline(s)
8-quart saucepot w/lid
Cutting board
Chef's knife
Digital Scale
Juicer
Microplane
Side towels
Paper towels
1-quart liquid measuring cup
Large metal spoon
Instant read thermometer
Small ceramic plate

Ingredients

1 3/4 pounds oranges, 4-5 medium
Zest and juice from 1 lemon
6 cups water
3 pounds 12 ounces sugar
1 vanilla bean or 2 tsp. vanilla extract

Directions

Wash the oranges and lemon thoroughly. Thinly slice oranges on a mandoline, removing the seeds as you go. Stack the orange slices and cut into quarters. Place the oranges into an 8-quart stainless steel pot. Add the lemon zest and juice and the water to the pot, set over high heat and bring to a boil, approximately 10 minutes. Once boiling, reduce the heat in order to maintain a rapid simmer and cook, stirring frequently, for 40 minutes or until the fruit is very soft.

While the fruit is cooking, fill a large pot (at least 12-quart) three-quarters full with water, set over high heat and bring to a boil. Place 10 8-ounce jars and rings, canning funnel and ladle into the boiling water and make sure the water covers the jars by at least an inch. Boil for 10 minutes. Turn off the heat, add the lids and leave everything in the pot until the marmalade is ready.

Place a small plate in the freezer. In the meantime, increase the heat under the orange mixture once again in order to bring to a full boil again. Add the sugar and vanilla and stir the mixture continually, until it reaches 222 to 223 degrees, approximately 15-20 minutes. You may need to adjust the heat in order to prevent boil over.

Test the readiness of the marmalade by placing a teaspoon of the jam onto the chilled plate and allowing it to sit for 30 seconds. Tilt the plate. The mixture should be a soft gel that moves slightly. If mixture is thin and runs easily, it is not ready. Also, the marmalade should darken slightly in color from bright to deep orange.

Remove jars from the water and drain. Place a canning funnel onto the top of one of the jars and ladle in the marmalade just to below the bottom of the threads of the jar. Repeat until all of the mixture has been used. Amount of marmalade may vary by 1 to 2 jars. Wipe the rims and threads of the jars with a moist paper towel and top each with a lid. Place a ring on each jar and tighten.

Return the jars to the pot with boiling water, being certain that they don't touch the bottom of the pot or each other. Boil for 10 minutes. Using canning tongs, carefully remove the jars from the water, place in a cool dry place and allow to sit at room temperature for at least 24 hours before opening. Once open, store in the refrigerator. Marmalade will last for up to 6 months.

Yield: 10, 8-ounce jars or 20, 4-ounce jars