

Apple Marmalade

Yield: about 6 or 7 half-pints

8 cups thinly sliced tart apples (about 3 pounds)
1 orange
1-1/2 cups water
5 cups sugar
2 tablespoons lemon juice

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Wash, pare, quarter, and core the apples. Slice thin.
3. Quarter the orange, remove any seeds, and slice very thin.
4. Heat water and sugar until sugar is dissolved. Add the lemon juice and fruit. Boil rapidly, stirring constantly, to 8°F above the boiling point of water at your elevation, or until the mixture thickens.
5. Remove from heat; skim foam as necessary.
6. Pour hot marmalade immediately into hot, **sterile** jars, leaving 1/4- inch headspace. Wipe rims with a dampened clean paper towel; add just two-piece metal canning lids.
7. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National center for Home Food Preservation, 2018