

Red Onion Marmalade

Yield: about 5 half-pints

1-1/2 cups thinly sliced red onions (about 1 to 1-1/2 pounds)
1/2 cup finely chopped dried cranberries (about 1/2 pounds)
1/4 cup light brown sugar
1/4 cup cider vinegar, 5% acidity
6 tablespoons powdered pectin
2 teaspoons grated orange peel (about 1/2 small)
3 cups bottled unsweetened apple juice
4 cups granulated sugar

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. Sauté onions, dried cranberries, brown sugar, and cider vinegar until onions are transparent.
3. Combine onion mixture, pectin, orange peel, and apple juice in large saucepan. Bring mixture to a boil over medium-high heat, stirring constantly.
4. Add granulated sugar, stirring until sugar dissolves. Return mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary.
5. Fill hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2006/2012