



## UCCE Master Food Preservers of El Dorado County

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*"Preserve today, Relish tomorrow"*

*Use these beautiful preserves as an edible garnish, or top cake or ice cream with a slice or two for some added texture, flavor, and elegance. The leftover syrup can be used to sweeten beverages, too.*

### Oranges in Cointreau

*Yield: about 8 half-pint jars*

10 whole cloves

5 cinnamon sticks (each about 4"), broken in half

3½ cups granulated sugar

⅔ cup water

9 navel oranges, trimmed, sliced into ⅛" slices (circles or half-circles), and seeded

¾ cup Cointreau (or Triple Sec, Grand Marnier or Curaçao)

½ cup dry white wine

1. Tie cloves and cinnamon stick halves in a spice bag. Put them in a large saucepan along with the sugar and water. Bring to a boil over medium-high heat, stirring to dissolve the sugar. Reduce heat and boil gently for 10 minutes, stirring occasionally.
2. Remove and discard the spice bag. Add the orange slices, Cointreau and wine. Slowly return to a boil over medium-low heat, stirring occasionally (gently, so as not to damage the orange slices). Remove from the heat.
3. Using a slotted spoon, carefully pack the hot orange slices, loosely in layers, into a hot jar, leaving a generous ½-inch headspace. Ladle hot syrup into jar to cover the orange slices, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed, by adding more hot syrup. Wipe jar rim with a dampened clean paper towel or cloth. Place lid and ring on jar, tightening ring only finger-tip tight (unless otherwise directed by the manufacturer). Place jar in canner. Repeat with remaining jar(s).
4. Process half-pint jars in a boiling water or atmospheric steam canner as follows:
  - 15 minutes at 0-1,000 feet elevation
  - 20 minutes at 1,001-3,000 feet elevation
  - 25 minutes at 3,001-6,000 feet elevation
  - 30 minutes at 6,001-8,000 feet elevation
5. For boiling water canning, turn off heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off heat, leave canner lid on and wait 2-3 minutes. Remove jars to a rack or towel and let cool, undisturbed, for 12-24 hours and then check seals. Store unsealed jars in the refrigerator or reprocess. Clean and label sealed jars and store in a cool, dry dark location.

*Source: Adapted from Ball Complete Book of Home Preserving (2020)*

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