



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Orange Chile Marmalade



Chile lovers will have no problem finding ways to use this spicy marmalade. Can you say corn muffins? A sauce for Coconut Shrimp, a great base for a BBQ sauce for chicken wings or a glaze for ham. Add it to you favorite green chile and simmer with pork.

- 2-1/4 lbs oranges (unpeeled), seeded and thinly sliced
- Grated zest and juice of 1 lemon
- 6 cups (1.5 L) water
- 3 dried habanero chili peppers (or 6 dried Colorado or New Mexico chili peppers)
- 9 cups (1625 ml) granulated sugar

In a large, deep stainless-steel saucepan, combine oranges, lemon zest and juice and water. Bring to a boil over high heat, stirring constantly. Reduce heat and boil gently, stirring occasionally, for 40 minutes. Add chili peppers, partially cover and boil gently, stirring occasionally, until fruit is very soft, about 30 minutes. Remove and discard chili peppers.

Bring mixture to a boil over medium-high heat, stirring constantly. Maintaining boil, gradually stir in all the sugar. If desired, add 1/2 tsp (2 ml) butter or margarine to reduce foaming. Boil hard, stirring occasionally, until mixture reaches gel stage, about 15 minutes. Remove from heat and test gel .

Gel Test explained here: <https://cecentralsierra.ucanr.edu/files/304297.pdf>
If gel stage has been reached, skim off foam.

Ladle hot marmalade into jar leaving a 1/4 inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band until fit is fingertip tight

Process in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Source: <https://www.bernardin.ca/recipes/en/marmalade-orange-chili.htm>



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