

Rhubarb & Orange Marmalade

Contributed by David Margison – Plot 26



This makes 1.5 litres. If you prefer a more bitter marmalade add lemon, lime or grapefruit peel and juice.

Ingredients:

1 kg oranges
1 kg trimmed rhubarb, roughly chopped
1.3 kg granulated sugar

Method:

Peel the oranges and slice the rind thinly, Squeeze the oranges until you have 375ml juice.

Combine the rind, juice, rhubarb and sugar in a saucepan and stir over a high heat, without boiling, until the sugar dissolves. Bring to the boil then continue to boil, uncovered, for about 45 minutes or until the marmalade gels when tested. Pour the hot marmalade into hot sterilized jars and seal immediately. Label and date the jars when cool.