

Three Citrus & Vanilla Bean MARMALADE

Recipe modified from "The All New Ball Book Of Canning And Preserving: Over 200 of the Best Canned, Jammed, Pickled, and Preserved Recipes". © 2018 Chez LaRae

Makes about five half-pint jars

- 4 large oranges
- 4 large ruby red grapefruit
- 2 large lemons
- 4 cups sugar
- 3 1/2 cups water
- 1/4 tsp salt
- 2 vanilla beans, split lengthwise



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1. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
2. Scrub fruit thoroughly of sprays and waxes, rinse well, and dry. Using micro plane zester or small holes on a box grater, grate zest from oranges, grapefruits, and lemons. Try to not get too much of the white, bitter pith in the mix. Using a sharp, thin-bladed knife, cut a 1/4 inch thick slice from each end of oranges, grapefruit, and lemons. Working with one piece of fruit at a time, place flat-end down on cutting board, and remove peel in strips, cutting from top to bottom. Hold peeled fruit over a bowl and collect juices. Slice between membranes and gently remove whole segments. Reserve segments and juice. Discard membranes and seeds.
3. Stir together sugar, water, and kosher salt, citrus zests, reserved citrus segments, and reserved juice in a stainless steel pot. Split and scrape seeds from vanilla beans. Add seeds and beans to mixture.
4. Bring to a boil, reduce heat, and simmer until instant read thermometer registers 220 degrees Fahrenheit. Note, this will take about one hour; no need to rush this process. Remove mixture from heat. Remove and discard vanilla beans. Skim foam, if necessary.
5. Ladle hot marmalade into hot jars, leaving 1/4 inch head space. Remove air bubbles and readjust head space. Wipe jar rims with a damp cloth. Center lids onto jars. Apply bands and adjust to fingertip-tight. Place jars in boiling-water canner. Repeat until all jars are in canner. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
6. Once 10 minutes is complete, turn off heat and let jars sit in canner an additional five minutes. This standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.
7. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.

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