

Orange Marmalade

5 lbs oranges
8 pints of water
7 lb sugar

Wash the fruit. Put it in a very large pot. Add 8 pints of water and bring to the boil, cover, then simmer for around 1 hour or till the fruit is soft. Drain the oranges but do not throw away the liquid. Let the oranges cool and then cut them into quarters. Scoop out the flesh, and set aside. Remove the pips (put the pips aside for later too). Take the orange skins and remove as much pith as you can, but keep this too. Put the pips and pith into a small pan and simmer in $\frac{1}{2}$ pint of water for about 20 minutes. This liquid is vital to set the marmalade. Strain it and set aside. Cut the orange peel finely. Grease a jelly pan. Add all the reserved ingredients to a large measuring jug, and for every 1 pint add 1 lb of sugar. Add liquid and sugar to the pan over a low heat. When sugar has melted, bring the mixture to the boil. Boil and stir continuously. After around 20 minutes, test and pour into dry warm jars.