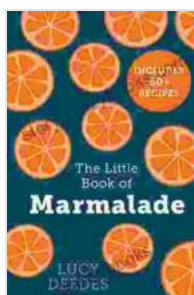


The Definitive How To Guide To Making Marmalade With Over 60 Recipes

Marmalade is a delicious and versatile preserve that can be enjoyed on toast, scones, or even ice cream. It's also a great way to use up excess fruit, and it makes a lovely gift.

If you've never made marmalade before, don't worry! This guide will walk you through everything you need to know, from choosing the right fruit to sterilizing your jars. And with over 60 recipes to choose from, you're sure to find the perfect one for your taste.



The Little Book of Marmalade: The definitive how to guide to making marmalade with over 60 recipes, true stories and historical facts from an award-winning marmalade creator by Lucy Deedes

★★★★☆ 4.5 out of 5

Language : English
File size : 19455 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 208 pages



Choosing the Right Fruit

The best marmalade is made with fresh, ripe fruit. You can use any type of citrus fruit, but the most popular varieties are oranges, lemons, and

grapefruit.

When choosing your fruit, look for fruit that is heavy for its size and has a smooth, blemish-free skin. Avoid fruit that is bruised or has any signs of rot.

Preparing the Fruit

Once you've chosen your fruit, it's time to prepare it. This involves washing the fruit, removing the peel and pith, and then cutting the fruit into small pieces.

To wash the fruit, simply rinse it under cold water. Then, use a sharp knife to remove the peel and pith. Be careful not to cut into the flesh of the fruit.

Once the fruit is peeled and pitted, cut it into small pieces. The size of the pieces will depend on the recipe you're using.

Making the Marmalade

Now it's time to make the marmalade! The basic process is the same for all marmalade recipes:

1. Combine the fruit, sugar, and water in a large pot.
2. Bring the mixture to a boil over medium heat.
3. Reduce the heat to low and simmer for the amount of time specified in the recipe.
4. Remove the pot from the heat and skim off any foam that has formed on the surface.
5. Ladle the marmalade into sterilized jars and seal them tightly.

Sterilizing Jars

It's important to sterilize your jars before filling them with marmalade. This will help to prevent bacteria from growing in the marmalade and spoiling it.

To sterilize jars, wash them in hot soapy water and then rinse them thoroughly. Place the jars in a preheated oven at 200 degrees Fahrenheit for 10 minutes.

Storing Marmalade

Once your marmalade is made, it can be stored in a cool, dark place for up to a year. Marmalade can also be frozen for up to 6 months.

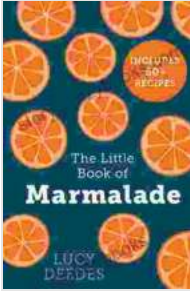
Recipes

Now that you know how to make marmalade, it's time to try some of these delicious recipes!

- Orange Marmalade
- Lemon Marmalade
- Grapefruit Marmalade
- Mixed Citrus Marmalade
- Spiced Marmalade
- Low-Sugar Marmalade
- No-Cook Marmalade

Making marmalade is a fun and easy way to preserve fruit and create a delicious treat. With over 60 recipes to choose from, you're sure to find the perfect one for your taste. So what are you waiting for? Get started today!

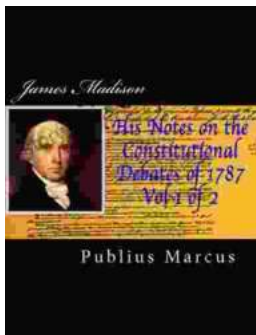
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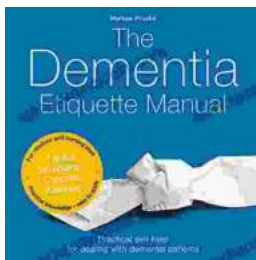
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