

Satsuma Apple Marmalade

I know, I know – Satsuma oranges don't have seeds, so how can you make them into marmalade? Adding a chopped apple to the mix gets it done. This recipe makes an absurdly small amount of marmalade (3 pint jars – if you're lucky), but it is so worth it. And you can double the recipe if you have the stamina to juice another 4 pounds of oranges.

4 pounds, seedless Satsuma Oranges, washed
1 cup fresh brewed tea (I used Darjeeling)
1 cup honey
1 cup sugar
1 large apple, chopped but not peeled.

Juice all of the oranges, reserving about ¼ of the pulp and the peels of eight oranges. Combine the resulting juice- I had about 3 cups- and the pulp with the tea, honey, sugar and chopped apple in a large, heavy pan, over medium heat.

Trim the orange peels into strips, each about an inch long and add to the pot. Bring everything to a boil, cover and reduce the heat to low. Let the marmalade simmer for a least an hour, and up to two. This is to soften the peels and dissolve the apples.

Uncover the pot, and return the marmalade to a boil. Continue to cook until the marmalade reaches the jelling point – at 220°F. You can check this with a candy thermometer, or just by eye. It will take longer than you expect – nearly 20 min for me - to get a steady read of 220°F. To test it, put a small plate in the freezer for a few minutes, and then put half a teaspoon of the marmalade on the plate, which you return to the freezer for just about a minute. If the marmalade has jelled, you are in business, if not, continue to boil and retest until it does.

Store the marmalade in glass container in the fridge, for up to a month.