

Blueberry Marmalade

Ingredients

- 1 orange
- 1 lemon
- orange and lemon peel (from above)
- 3/4 cup water
- 1/8 tsp baking soda
- 4 cups blueberries
- 2-1/2 cups sugar
- 1 (6-ounce) bottle liquid pectin

Instructions

1. Peel the citrus fruit and remove the excess membrane. Slice and cut into very thin pieces. A food processor does wonders, but a French knife will do very well.
2. Mix together the orange and lemon peel, water, and soda. Cook gently for 10 minutes.
3. Add the citrus pulp (chopped) and cook an additional 15 minutes.
4. Add the blueberries and sugar. Bring to a rolling boil, then simmer for 5 minutes. Time carefully.
5. Remove from the heat. Add the pectin and stir for 5 minutes.
6. Pour into hot, sterile jars. Seal.

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A bit of orange and lemon add zest to this delicious marmalade. Serve with hot biscuits and your family will consider it the ultimate in good eating.

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orange and lemon peel

3/4 cup water

1/8 teaspoon soda

Add citrus pulp (chopped) and cook an additional 15 minutes. Then add:

4 cups blueberries

2-1/2 cups sugar

Bring to a rolling boil, then simmer for 5 minutes. *Time carefully.* Remove from the heat. Add:

1 (6-ounce) bottle pectin

Stir 5 minutes. Pour into hot, sterile jars. Seal.

