



## Easy Seville Marmalade

### Ingredients

1 .5kg Seville Oranges  
2 lemons  
2 - 3 pints of water\*  
3kg of Preserving/Jam Sugar

### Step 1

Scrub the fruit, cut in half and squeeze out the juice and pips. Slice the peel and put in a very large deep saucepan or preserving pan with the lemon juice, water and pips (tied in a muslin bag).

### Step 2

Cook gently until the peel is soft. Squeeze the juice from the bag of pips then remove the bag, add the sugar, stir until this is dissolved, then bring to the boil. Boil rapidly till setting point is reached. Test by putting a teaspoon of marmalade onto a cold saucer, it should wrinkle when pushed with your finger.

### Step 3

Remove any scum and let the marmalade cool slightly before pouring into warmed jars. Cover with waxed discs while still hot and seal when cold