

Katie Stewart's Coarse-cut marmalade.

Makes: approx 8 450g (1lb) jars Time: 2 hours

- 1.5kg Seville oranges
- 2 litres + 1/2 litre water
- approx 2kg (4-5 lbs) granulated white sugar
- 2 lemons
- 2 tbsps dark treacle (optional)
- 1/2 packet of pectin powder (mixed into sugar) (not necessary but reduces boiling time and increases yield with little loss of quality).

Scrub oranges and lemons and simmer with 2 litres water for 1 hour or until very soft. Lift out oranges, reserving the water they were in. Cut each in half and use a metal spoon to scoop flesh and as much pith as possible out into a 2nd saucepan.

Add 1/2 litre water to this pulp in the 2nd pan, bring to boil and simmer (stir) for 15 mins.

Chop orange and lemon peels into small pieces and add to reserved water.

Put the pulp mix through a sieve (and then the drier pulp through a juice extractor if you wish – extracts more pectin). Add the liquid to the peel/water mix.

Add the sugar (roughly 1lb to each pint of liquid). Add black treacle (optional).

Boil till setting point reached.