## Triple Citrus Marmalade

**Season:** Autumn/Winter  
**Type:** Preserves  
**Difficulty:** Easy  
**Makes:** Approximately 5½ litres

**Fresh from the garden:** grapefruits, lemons, oranges  
**Recipe Source:** Amanda Cunliffe and Caroline Gray

An alternative to the traditional orange-only, this marmalade is an interesting and delicious variation that will have tastebuds popping with beautiful citrus flavours.

### Equipment:
- freezer-proof saucer  
- metric measuring scales and jug  
- kitchen knife  
- chopping board  
- clean tea towel  
- large preserving pot or deep pan  
- mixing spoon  
- teaspoon  
- heat-proof jug, for jarring  
- sterilised jars*

### Ingredients:
- 1 kg navel or Valencia oranges  
- 1 kg lemons  
- 1 kg yellow grapefruit  
- 2 L water  
- 4 kg sugar  
- 50 g pectin

### What to do:
- Place the saucer in the freezer to chill – you’ll need it cold to test the set of the jam.  
- Slice all the fruit thinly.  
- Cook the fruit in the water on a low heat until it is soft and transparent, then add the sugar.  
- Cook, stirring, until the bubbles become glassy. Test for setting: put half a teaspoon of the hot jelly onto your chilled saucer. Allow to cool a few seconds, then push it with your fingertip. If it wrinkles up, it’s ready. If it’s not yet ready, you may need to add up to 50 g of pectin to set. Add pectin and cook for a further 5 minutes.  
- Pour into sterilised jars and screw lids on tightly. Turn the jars upside-down for 10 minutes or so to allow the fruit to settle. Don’t forget to label the jars with the date.

*To sterilise the jars,* simply wash them in hot soapy water, then rinse them in hot water. Place in a stockpot of boiling water for 10 minutes, then drain upside-down on a clean tea towel. Dry thoroughly in an oven set at 150°C. Remove the jars from the oven to fill them while still hot.