

## Bright & Zesty Homemade Orange Marmalade - A Sunshine Jar of Flavor

Homemade Orange Marmalade That Tastes Like Sunshine in a Jar



**OVEN**  
**220°F**

**TIME**  
**2 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

4 medium oranges - Wash thoroughly since we use the whole fruit.

4 cups white granulated sugar - Helps set the marmalade and balance the bitterness.

2 tablespoons lemon juice - Adds brightness and helps preserve.

1 tablespoon lemon zest - Optional, but recommended for citrusy kick.

1/3 cup water - Just enough to loosen things while cooking.

? Ingredient Notes & Swaps:

Oranges: Navel or Valencia work great. Avoid overly bitter varieties like Seville unless you want a more traditional British-style marmalade.

Lemon Juice: Fresh is best, but bottled will work in a pinch.

No pectin required: The natural pectin in citrus peel sets the jam beautifully.

? How to Make Homemade Orange Marmalade:

Prep the oranges: Wash, dry, and cut the ends off. Slice the oranges into eighths.

Pulse in food processor: Blend for 30 seconds until finely minced.

Cook the mixture: In a large saucepan, combine oranges, lemon juice, zest, sugar, and water. Stir to combine.

Boil until ready: Heat over medium, stirring occasionally, until the mixture reaches 220°F (use

a candy thermometer).

**Simmer briefly:** Let it simmer for 2 more minutes once at temp.

**Cool slightly:** Take off heat and rest 2 minutes.

**Jar it up:** Spoon into jars while warm. Screw on lids.

**Cool & chill:** Let them cool to room temperature, then tighten lids and refrigerate overnight.

? **Tips for Marmalade Success:**

**Use a thermometer:** 220°F is the magical setting point for marmalade.

**Stir frequently:** Prevent scorching and help it cook evenly.

**Chill test:** Drop a spoonful on a cold plate-if it gels after 1 minute, it's ready.

**Sterilize jars:** If storing long-term, boil jars first to kill bacteria.

? **Serving Ideas & Pairings:**

Classic on toast or biscuits (especially with butter or cream cheese).

Swirled into yogurt or oatmeal for a citrusy boost.

Glaze for roast chicken or salmon.

Try it with brunch: Pair it with this One-Pan Breakfast Bake for a savory-sweet combo.

Add it to a cheese board alongside brie or sharp cheddar.

**Pair with drinks:** Serve with something fresh like this Blueberry Lemonade.

? **Storage & Leftover Tips:**

**Refrigerator:** Keeps for up to 3 weeks in a sealed jar.

**Freezer:** Yes, you can freeze marmalade for up to 6 months. Leave headspace in jars.

**Gift it:** Add a ribbon and label-instant homemade gift!

? **More Recipes You'll Love:**

## DIRECTIONS

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12. **Sterilize jars:** If storing long-term, boil jars first to kill bacteria.
13. ? **Serving Ideas & Pairings:** Your freshly made marmalade deserves the spotlight! Here's how to enjoy it:
14. Classic on toast or biscuits (especially with butter or cream cheese).
15. Swirled into yogurt or oatmeal for a citrusy boost.

16. Glaze for roast chicken or salmon.
17. Try it with brunch: Pair it with this One-Pan Breakfast Bake for a savory-sweet combo.
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19. Pair with drinks: Serve with something fresh like this Blueberry Lemonade.
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21. Freezer: Yes, you can freeze marmalade for up to 6 months. Leave headspace in jars.
22. Gift it: Add a ribbon and label-instant homemade gift!
23. ? More Recipes You'll Love: If you love this sweet & tangy marmalade, here are some more cozy, vibrant recipes:
24. These : Chocolate Chip Cookie Bites - The perfect tea-time treat alongside marmalade toast.
25. This : Easy Ice Cream Sandwich Cake - Bright citrus marmalade makes a great drizzle topping.

## SWAPS & NOTES

& Swaps Oranges: Navel or Valencia work great.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bright-zesty-homemade-orange-marmalade-a-sunshine-jar-of-flavor/>

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