

Cranberry Orange Marmalade: A Cozy Spread for Toast, Gifting & Cheer

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30 min

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INGREDIENTS

- 1 lemon
- 2 oranges
- 2 cinnamon sticks
- 2 whole cloves
- 1 inch fresh ginger root, peeled and roughly chopped
- 4% cups water
- 4% cups sugar
- 3 cups fresh cranberries
- 2 tbsp bourbon (optional)

DIRECTIONS

- 1. Build the Spice Bundle:** Lay a square of cheesecloth flat. Juice the lemon into your saucepan, then place the squeezed lemon halves, cinnamon sticks, cloves, and ginger on the cloth. Tie it up into a bundle using kitchen twine and drop it into the pan.
- 2. Prep the Oranges:** Slice each orange into 8 wedges, then cut into small triangle pieces (peel and all). Remove seeds and add oranges and their juice into the pan with lemon juice and 4% cups water.
- 3. Simmer:** Bring the pot to a boil, making sure the spice bundle is submerged. Reduce heat and simmer for about 1 hour, stirring frequently, until the orange peel is soft and the flavors deepen.
- 4. Extract the Flavor:** Remove the pan from heat and take out the cheesecloth bundle. Let it cool slightly, then squeeze out all the flavorful juice back into the pan. Discard the bundle.
- 5. Add Sugar & Cranberries:** Stir in the sugar and cranberries. Bring the mixture to a gentle boil and cook for 25-30 minutes, stirring occasionally, until the marmalade thickens and the cranberries burst.
- 6. Finish & Jar:** Remove from heat. Stir in bourbon if using, and let the mixture cool for 10 minutes. Stir once more to redistribute the fruit. Ladle into hot sterilized half-pint jars, seal, and let cool at room temp. They'll self-seal as they sit (no water bath needed).

TIPS FOR SUCCESS

Test the set : Chill a plate in the freezer.

Let cool, then run your finger through.

Balance the tart : If too tart, add a touch more sugar toward the end.

Frozen ones work just fine-no need to thaw.

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