

Carrot Orange Marmalade

Makes 6 half-pints

I love this sunny marmalade, and the tart combination of citrus and carrots. But what's really special about this combination is that it can be made year round. You don't have to wait until berry season, since carrots and oranges are always available in the supermarket. Half-pint jars make wonderful hostess or holiday gifts, and the natural pectin in the oranges means that the ingredients are simple and require no extra pectin.

2 lemons

2 oranges

2 pounds carrots, peeled and shredded (4 cups)

4 cups water

2½ cups sugar

Slice the lemons and oranges in half and remove seeds. Chop halves into smaller pieces, and process in a food processor fitted with the steel blade until only fine bits remain.



In a large, thick bottom saucepan over medium heat, combine the lemons, orange, shredded carrots, water, and sugar. Simmer for 30 minutes, stirring occasionally, until thick and syrupy. Pour into 6 half-pint clean and sterilized mason jars, screw on tops, and invert to seal the top. (Jam does not need to be hot - water bathed)