

## Carrot Orange Marmalade

Makes 6 half-pints

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