

# An Easy Way Of Making Orange Marmalade

## Ingredients

To every lb. of pulp allow 1-1/2 lb. of loaf sugar.

## Method

Choose some fine Seville oranges; put them whole into a stewpan with sufficient water to cover them, and stew them until they become perfectly tender, changing the water 2 or 3 times; drain them, take off the rind, remove the pips from the pulp, weigh it, and to every lb. allow 1-1/2 of loaf sugar and 1/2 pint of the water the oranges were last boiled in. Boil the sugar and water together for 10 minutes; put in the pulp, boil for another 10 minutes; then add the peel cut into strips, and boil the marmalade for another 10 minutes, which completes the process. Pour it into jars; let it cool; then cover down with bladders, or tissue-paper brushed over on both sides with the white of an egg.

*Source: Mrs Beeton's Book of Household Management (1861)*

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