

Orange Marmalade Made With Honey

Ingredients

To 1 quart of the juice and pulp of Seville oranges allow 2 lbs. of honey, 1 lb. of the rind.

Method

Peel the oranges and boil the rind in water until tender, and cut it into strips. Take away the pips from the juice and pulp, and put it with the honey and chips into a preserving-pan; boil all together for about 1/2 hour, or until the marmalade is of the proper consistency; put it into pots, and, when cold, cover down with bladders.

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

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