

## Nancy's Carrot Marmalade

6 cups of grated carrots

1 lg lemon – rind finely cut into slivers, discarding white pith  
& pulp finely chopped using a food processor

5 lg oranges – process the same as the above lemon

3 cups of cold water

1 cup of pure orange juice

2 cups of white sugar

1 cup of white sugar added later

Mix all the above ingredients (except for 1 c of sugar) into a large stainless-steel pot and let stand for about 4-5 hours or in the fridge overnight.

With the lid on cook on med low for about 30 min, stirring it occasionally to make sure it doesn't stick. Remove the lid, add the 1 c of white sugar, and cook another 30 to 40 min to thicken.

Bring the marmalade to a temperature of 100C.

Ladle hot marmalade into clean hot sterilized jars, leaving a ¼" or .5cm headspace. Remove bubbles; adjust headspace, if necessary, by adding more marmalade. Wipe rim with clean damp cloth. Centre new hot lid on the jar and screw band down until resistance is met, then increase to fingertip tight. Place jars in canner (with boiling water) with rack, ensuring they are completely covered with water. Bring canner back to a boil & process for 10 min. Remove canner lid. Wait for about 5 min, then remove jars upright on put on a cloth or tea towel on the counter to cool & seal. Do not tighten the jar rings. Store in a cool dry space.

Enjoy this delicious marmalade with your morning toast, serve with your favourite cheese or with grilled salmon.

~Nancy Abra

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