



enjoy your marmalade on toast or use it to glaze pork chops (see page 51) or to make a tangy salad dressing (see page 48).

## GOLDEN MARMALADE

If you've never made marmalade, this failsafe recipe is the one to try. Don't use an aluminium pot, as the acid in the fruit will corrode it. I add a little whisky to give it a fuller flavour, but you can leave it out if you want.

*Fridge Fixing™* // Prep time 10 mins + soaking / Cook time 2 hours 20 mins / Makes 6 medium jars

- 2 grapefruit, 2 oranges and 1 lemon (750g mixed citrus in total)
- 6 cups sugar
- 6 cups water
- ½ cup whisky (optional)

Halve citrus and slice as thinly as possible. Place in a large stainless-steel or enamel pot, add water and soak overnight. The next day, bring to a boil then turn down the heat and simmer, covered, for 1 hour or until citrus is tender.

Add sugar and stir to dissolve, then bring to a boil and boil hard for 40 minutes. Add whisky, if using, and continue to boil until it reaches setting point (about another 40 minutes). To test for setting, spoon a little onto a plate. If a film forms on the surface, it is ready. While still hot, pour into sterilised jars and seal with sterilised lids. It will keep for months.



For video see  
[annabel-langbein.com](http://annabel-langbein.com)