Min's Marmalade

Recipe from the kitchen of C. Kolar - July 1990

Makes 18-19 cups jam

Ingredients

- 1 dozen peaches (or 8 cups crushed; approx. 3 lb.)
- 3 oranges
- 1 lemon
- Sugar (equal amount to measured pulp)
- 1 cup blanched & shredded almonds or walnuts

Instructions

1. Skin peaches and crush them.
2. Squeeze the lemon and oranges.
3. Grind the rind of the lemon and 2 of the oranges.
4. Measure all pulp combined.
5. Put in a kettle with an equal amount of sugar.
6. Bring to a boil; simmer about 35 minutes until clear.
7. Add 1 cup blanched and shredded almonds or walnuts.

Mini Marmalade (C. Kolar, July '90)

1 doz. peaches or 8 c. crushed; approx. 3 lb

3 oranges
1 lemon
sugar

maker
18-19 cups
jam

Skin peaches; crush. Squeeze lemon + oranges, grind rind of lemon + 2 oranges. Measure all pulp, put in kettle w/ equal amt of sugar. Bring to boil; simmer about 35 min. or till clear. Add 1 cup blanched + shredded almonds or walnuts.

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