
Orange Pineapple Marmalade

Southern Chef

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3 medium oranges

1 medium lemon

1 can (20 ounce) crushed unsweetened pineapple, drained

6 3/4 cups sugar

1/2 cup hot water

1 jar (6 ounces) maraschino cherries, drained and chopped

Wash the oranges and lemon. Cut into quarters. Remove the seeds and membrane from each piece.

Grind the unpeeled fruit in a meat grinder or food processor.

In a Dutch oven, combine the fruit, pineapple, sugar and water. Bring to a boil over high heat. Reduce the heat. Simmer, uncovered, for 30 minutes, stirring often. Remove from the heat. Stir in the cherries.

Pour the hot mixture into hot, sterilized jars, leaving 1/4 inch of headspace. Wipe the jar rims.

Cover the jars at once with metal lids. Screw on metal bands.

Process in a boiling water bath for 5 minutes.

Condiments, Sauces

Per Serving (excluding unknown items): 5713 Calories; 1g Fat (0.2% calories from fat); 5g Protein; 1475g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 140mg Sodium. Exchanges: 3 Fruit; 95 1/2 Other Carbohydrates.