

Peach and Orange Marmalade

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*20 peaches
3 oranges
12 maraschino cherries
granulated sugar
2 teaspoons almond
flavoring (optional)*

Wash, but do not peel, the peaches, oranges and cherries. Remove the pits and seeds.

Place the fruit into a food chopper. Pulse until chopped.

Measure the fruit pulp (by cup) into a preserving kettle. Add one cup of granulated sugar for each cup of fruit pulp.

Boil for 20 minutes or until the mixture reaches a jam-like consistency (not too long).

Place the jam into sterilized jars and seal. (For additional flavoring, add 2 teaspoons of almond flavoring just before bottling.)

Per Serving (excluding unknown items): 4535 Calories; 8g Fat (1.5% calories from fat); 23g Protein; 1153g Carbohydrate; 76g Dietary Fiber; 0mg Cholesterol; 1452mg Sodium. Exchanges: 16 1/2 Fruit; 60 1/2 Other Carbohydrates.