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# Blueberry-Orange Marmalade II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 medium orange**

**1 lime or lemon**

**2/3 cup water**

**2 pints blueberries**

**5 cups sugar**

**1/2 bottle liquid pectin**

Shred or grate the orange and lime (or lemon) peel. In a kettle, combine the peel and water. Heat to boiling. Reduce the heat. Cover and simmer for 10 minutes, stirring occasionally.

Wash the blueberries. Drain and mash. Cut the white portion off of the orange and lemon. Puree' the remaining fruit pulp in a blender. Add the pulp to the cooked peel mixture along with the blueberries.

Heat the fruit mixture to boiling. Reduce the heat. Cover and simmer for 10 minutes. Stir in the sugar and heat to a full rolling boil, stirring constantly. Stir in the pectin. Heat again to a full rolling boil. Boil hard for 1 minute, stirring constantly.

Remove from the heat and skim. Ladle into hot jars and adjust the lids.

Process in a boiling water bath for 10 minutes.

Yield: 4 pints

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 4256 Calories; 2g Fat (0.5% calories from fat); 5g Protein; 1096g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 49mg Sodium. Exchanges: 6 Fruit; 67 Other Carbohydrates.*