

# A Recipe From *tikkido*

## Marmalade Recipe

<https://tikkido.com/blog/marmalade-recipe>

### Marmalade Recipe:

- 4 oranges
- 4 lemons
- 8 cups water
- 8 cups sugar

### Instructions:

1. Wash the fruit, then slice into very thin slices.
2. Combine the fruit, water, and sugar in a large pot, and bring to a boil, stirring just to dissolve the sugar. Once the sugar has dissolved, take the pot off the heat, cover, and let the fruit sit overnight.
3. The following day, simmer the marmalade (uncovered--we want evaporation) on low for about two hours. Stir occasionally.
4. After two hours of simmering have passed, turn the temperature up, and stir vigilantly for about 30-45 minutes, until the mixture thickens.
5. Can in sterile jars.

