

# Make your own Homecook® Marmalade

## You will need:

- 6 x 454g (1lb) clean, warm glass jam jars
- 1800g (4 lb) sugar
- 425 ml (3/4 pint) water
- 5 litre (10 pint) capacity saucepan
- Wooden Spoon

## Method:

1. Empty the contents of this can, the water and the sugar into a saucepan.
2. Bring to the boil, stirring continuously.
3. Reduce the heat but continue to maintain a good rolling boil for a further 15 minutes.
4. You may wish to add a small knob of butter during boiling to disperse foam.
5. Test for setting: remove from heat, put half a teaspoon of marmalade on a cold saucer and leave for two minutes in a cold place. Test by drawing a finger over the surface. If it wrinkles, setting point has been reached. If not, return saucepan to the boil for a few minutes and test again.
6. Allow to stand for 5-10 minutes and pour into pre-warmed jars. If peel floats, stir each jar.

**Note:** Foam may settle on the top of your marmalade after standing. Remove by scraping off with a spoon before sealing the jar.

7. Whilst hot, place a waxed disk (shiny side down) on the top of each jar and cover with cellophane when cold.
8. Store in a cool dark place.

Enjoy!

# Homecook Thick Make Your Own Orange Marmalade

NO ARTIFICIAL COLOURS,  
FLAVOURINGS OR PRESERVATIVES.

INGREDIENTS: Seville oranges (100%).

## NUTRITIONAL INFORMATION:

Typical values per 100g:	as sold	as prepared
Energy	208kJ/ 50kcal	1132kJ/ 267kcal
Fat	0.3g	0.3g
of which saturates	0.0g	0.2g
Carbohydrate	11.9g	66.5g
of which sugars	9.1g	66.5g
Protein	1.1g	0.2g
Salt	0.0g	0.0g

Homecook, Platin, Drogheda, Co. Louth,  
Ireland. [www.homecook.ie](http://www.homecook.ie)

Note: Natural deposits of Seville orange may appear as small white specs. They are perfectly normal and will dissolve on boiling.

Produce of Spain.

For best before: see base of can.

850g e (1lb / 14 oz)

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