

Rhubarb Orange Marmalade

Ingredients

1 1/2 pounds rhubarb stalks, trimmed and washed (about 5 to 6 cups thinly sliced)
3 large oranges, zest and juice
1 medium lemon, zest and juice
7 1/2 cups sugar
2 pouches (3 ounces each) liquid fruit pectin
3-4 teaspoons vodka

Directions

Slice rhubarb very thinly and put in a large nonreactive pot. With a vegetable peeler, peel the thin outer rind from the orange and lemon. Slice into strips and add to the rhubarb mixture. Juice the remaining fruit and add to the pot as well. Add sugar to the pot and cook slowly, stirring, over medium-low heat until sugar is dissolved. Increase heat to high and bring to a full boil which can't be stirred down. Continue boiling, stirring, for 2 minutes. Add the pectin immediately and bring back to a boil. Boil for 1 minute longer, stirring constantly.

Skim foam from the top, then ladle the hot fruit mixture into jars, leaving 1/4-inch headspace and drizzle with a teaspoon of vodka per jar. Screw on the jar rings firmly, but do not over-tighten. Makes about 3-4 pints.