



February is citrus month. Citrus season is in full swing here in California and Master Food Preservers just love to take advantage of our seasonal bounty.

There are lots of marmalade recipes, but this month we hope you will join us by thinking outside the box and try something new. This recipe for Spiced Oranges fits that bill perfectly.

Spiced Oranges are quite versatile. They are great in salads such as the one we are featuring in this article or, perhaps, in an Asian influenced salad like Chinese Chicken Salad. These little gems are also a wonderful accompaniment on a cheese platter. Spiced Oranges are a natural garnish for ham, too. Dessert ideas galore: a garnish for cheesecake, decorate an orange flavored layer cake, a garnish for orange flavored custard, serve with a plate of scones. Don't forget to use the orange flavored syrup to add flavor to your creations.

Spiced Oranges make great gifts, too!

Spiced Orange Slices

Source "*The Complete Book of Small-Batch Preserving*," 2nd ed, by Ellie Topp and Margaret Howard.

4 large oranges
8 cups hot water
1 tsp salt
2 cup granulated sugar
½ cup lightly packed brown sugar
½ cup each: cider vinegar and water
¼ cup corn syrup
8 whole cloves
4 cardamom pods
4 cinnamon sticks
½ tsp peppercorns

Combine whole unpeeled oranges, 8 cups hot water and salt in a large saucepan. Bring to a boil, reduce heat, cover and simmer for 45 minutes or until fruit is tender. Drain oranges, discarding liquid, and cool.

Cut oranges in half crosswise and then into very thin slices.

Combine granulated sugar, brown sugar, vinegar, water, corn syrup, cloves, cardamom, cinnamon and peppercorns in a large saucepan. Stir over high heat until sugars have dissolved. Reduce heat and cook for 10 minutes. Add orange slices, cover and cook gently for 20 minutes. Remove from heat and let stand for 5 minutes. Remove and discard cardamom and cinnamon.

Remove hot jars from canner. Remove orange slices from liquid with slotted spoon; pack into jars (use tongs or chopsticks to pack them into jars a slice at a time). Pour liquid and whole cloves over oranges to within ½ inch of rim. Process 10 minutes for half-pint jars and 15 minutes for pint jars.

Makes 4 half-pint jars

Spiced Orange Salad

1 ½ cups shredded romain lettuce
¼ cup chopped red onion
1 cup frozen peas
1 jar (half-pint) Spiced Orange Slices
½ cup sliced water chestnuts
⅓ cup light mayonnaise
½ -1 tsp. Curry powder
½ cup shredded mozzarella cheese
Paprika to taste

Arrange lettuce in a medium glass bowl. Top with onion and peas.

Drain liquid from oranges. Reserving ⅓ cup. Layer orange slices and water chestnuts over peas.

Combine reserved orange liquid with mayonnaise and curry powder, stir well. Spoon over salad; sprinkle with mozzarella and paprika. Cover tightly and refrigerate for several hours before serving.