

## Runaround Sous' Lady Marmalade

This recipe is Runaround's, and though I've certainly enjoyed it (and continue to enjoy it daily), I haven't actually tested the recipe myself. Caveat emptor! Runaround says, "*This recipe was inspired by [Artisan Bread in Five Minutes a Day](#) by Jeff Hertzberg and Zoe Francois, [Carolyn Jung](#), and the package of Sure-Jell.*"

The recipe below (A Little Bit of Lovin') makes about 4 cups of marmalade.

2-4 blood oranges\*  
1-2 Meyer lemons\*  
1/4 Ruby Red grapefruit \*  
(\* enough fruit/juice to equal 2 cups)

1/2 vanilla bean, split lengthwise  
Pinch of baking soda  
1-1/4 cups water  
2-3/4 c. sugar  
1/2 box of Sure-Jell pectin ( It's easier to weigh this... I used 24g)

Cut away the colored zest from the fruit. Chop coarsely and set aside.

Chop the fruit, discarding the seeds and reserving the juice.

Place the zest, vanilla bean, baking soda and water in a saucepan and bring to a boil. Reduce heat; cover and simmer 20 minutes, stirring occasionally. Add fruit and juice; simmer another 10 minutes.

Meanwhile, measure out the sugar and set aside. (Do not reduce the sugar or the marmalade may not set properly.)

After the 10 minutes are up, stir the pectin into the fruit mixture. Bring to a full, rolling boil.

Stir in the sugar quickly, return to a full, rolling boil and cook for 1 minute. Remove from the heat, scrape any of the remaining vanilla seeds into the mixture (then discard the pod), and skim off any foam.

Pour into clean canning or freezer jars. Let set at room temperature for 24 hours. You can refrigerate the marmalade for 2 months or freeze for 1 year.

For "A Whole Lot of Lovin'" (about 7-8 cups), double the batch...