Orange Marmalade

Ingredients:

16 large oranges

8 lemons

32 cups water

32 cups sugar

1. Wash the oranges and lemons thoroughly. Using a sharp knife or a vegetable peeler remove the zest from the oranges and lemons. Cut the zest into thin strips.
2. Slice the oranges and lemons in half and juice them. Remove any seeds and set the juice aside.
3. In a large pot, combine the water, citrus zest and citrus juice. Bring the mixture to a boil then reduce the heat and simmer for about 45 minutes to an hour or until the zest is tender. *Mixing ratio*; 1 part orange juice to 2 parts sugar to 2 parts water. 1 tablespoon lemon juice to 1 cup orange juice.
4. Once the zest is tender add the sugar to the pot and stir until it is completely dissolved.
5. Increase the heat to medium-high and bring the mixture to a rapid boil. Cook, stirring occasionally until the marmalade reaches 220 degrees F (105 degrees C) on a candy thermometer or until it thickens and passed the gel test (place a small amount on a chilled plate and if it wrinkles when pushed with a finger, it's ready).
6. Remove the pot from the heat and skim off any foam that has formed on the surface.
7. Ladle the hot marmalade into sterilised jars leaving about 1/4 inch of headspace. Wipe the rims of the jars with a clean, damp cloth, then place the lids on the jars and tighten the bands.