



Oranges are easy to can at home using a simple water bath canner.

**PREPARATION TIME:**

*Prep Time:* 10 minutes

*Total Time:* 20 minutes





## Ingredients:

- 15 lbs oranges, peeled and membranes removed
- 1 1/4 cups sugar
- 10 1/2 cups water

## Instructions:

1. Peel the oranges and remove as much white membrane as possible. Divide oranges into sections, or leave very small clementines and tangerines whole if desired.
2. Pack oranges tightly into canning jars, leaving at least 1/2 inch headspace.
3. Bring water and sugar to a boil in a saucepan and stir to dissolve sugar.
4. Pour boiling sugar syrup over oranges, leaving 1/2 inch headspace. Seal with 2 part canning lids.
5. Process in a water bath canner for 10 minutes below 1000 feet (both pints and quarts). Increase time to 15 minutes for 1000 to 6000 feet in elevation.

## Notes:

Recipe yields a full canner bath of 7 quarts, canned in extra light syrup. Significantly fewer oranges are needed for canning whole oranges.