

Cranberry, Orange, and Pomegranate Marmalade



Ingredients:

- 2 cups fresh cranberries
- 2 large navel oranges
- 1 cup dark brown sugar
- 1/2 cup fresh orange juice
- 1/2 cup pomegranate juice
- 1/2 cup Grand Marnier Liqueur

Directions:

- 1) Using a vegetable peeler, carefully cut away the outer peel from the oranges in long strips. Remove any of the bitter white pith from the peels.
- 2) Cut the orange peels in half horizontally, then vertically into very thin matchstick pieces. Set the cut peels aside.
- 3) Carefully cut between membranes of the oranges to release the segments, capturing the juices from the oranges as you work. Cut the segments into 1/2-inch pieces. Set the orange pieces aside.
- 4) Combine the orange juice, pomegranate juice, Grand Marnier, and the brown sugar in a medium saucepan over medium heat. Bring the mixture to a low boil, stirring until the sugar dissolves, about 8 to 10 minutes.
- 5) Reduce the heat to medium-low and add the cranberries, orange peel, and orange pieces. Simmer and stir until the cranberries have popped and the jam begins to thicken about 15 to 20 minutes. Remove the pan from the heat and set it aside to cool.
- 6) Transfer the marmalade to jars when cool and refrigerate it until you're ready to enjoy it!