



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Orange Marmalade

Ingredients

- 2 lbs oranges
- ½ cup water
- 2 cups sugar
- Squeeze of lemon

Directions

Wash the oranges and cut both ends off. Peel half of the oranges just underneath the orange layer so as not to get any of the white skin underneath. Slice the peel into very thin half inch strips. Set aside. Completely remove the remaining peel off the oranges to include the pith. Discard. Roughly chop the orange segments. Place the chopped orange pieces, orange peel strips, water, and sugar in a pot, stirring well to dissolve the sugar. Stir in the lemon juice. Bring the mixture to a boil then turn down the heat slightly bringing it down to a simmer. Simmer for 30 minutes, stirring occasionally. Can or pour into refrigerator safe containers. Allow to cool completely before fastening the lid to refrigerate.

Apricot Fruit Spread

Ingredients

- 2 tbs cornstarch
- 1 lb ripe apricots, seeded
- ¾ cup sugar
- ½ cup water, divided
- Half a lemon, juiced

Directions

Roughly chop the apricots and place them in a 2-quart pot along with the water. Heat over medium high heat to bring to a slight boil then reduce heat to medium keeping the apricots at a slight simmer. Whisk together the cornstarch and sugar. Stir in the sugar mixture. Stir until the sugar is dissolved and bring back to simmer for about 5 minutes. Once you see the mixture begin to thicken, stir in the lemon juice. Remove from heat and allow to cool completely. Refrigerate in an airtight container overnight.

Cantaloupe Orange Butter

Ingredients

- 4 cups cantaloupe, diced
- 1 cup orange juice
- 1 cup sugar

Directions

Place the cantaloupe and orange juice in a 2-quart pot over medium high heat. Bring to a boil then lower heat to medium. Cook for 30 minutes. Stir in the sugar, stirring until it dissolves then cook the cantaloupe for another 30 minutes. Remove from heat. Use a submersion blender to break down the cantaloupe until slightly chunky or smooth. Allow to cool completely. Store in an airtight container and refrigerate.