2024 February 18

Everyone,

Japan prizes its citrus varieties of *daidai, kabusu, sikuwasa, sundachi,* and *yuzu* (this one you may know of!). During the winter months, the *hassaku* orange is plentiful here in Kyoto. I can easily view an entire tree of ripening *hassaku* in the enclosed Japanese garden of our ceramics studio each day. During *Toji* celebrations, Kyoto people add citrus, especially *hassaku* and *yuzu* to their *ofuro* hot soaking baths for their fragrant aromas.

Hassaku are large and heavy, looking more like a grapefruit than an orange, with a slightly bitter taste that is enjoyed mostly here as Japanese marmalade. Inspired by a neighborhood teahouse that makes their own, this traditional marmalade needs just two ingredients and a bit of time.

Enjoy the cooking,
Sharon

Orange Marmalade, Japanese Style

Ingredients

5 *hassaku* oranges (or oranges of your choice)
white sugar

To Make:

- Cut off the peel from the oranges and remove the white pith from under the skin (the pith is the bitter part).
- Slice each peel into very thin slices and weigh the peel (note the weight in ounces, not pounds and ounces, or just grams for easier calculations). Wash, soak for 10 minutes and drain three times, to remove any bitter residue.
- Remove pith from oranges with a sharp paring knife, then chop up the fruit and weigh it.
- Place fruit and peel into a deep saucepan, adding amount of sugar that is 45% of the weight of the fruit and peel.
- Cook on medium heat, stirring every 5 minutes for 40 minutes in total.
  (Note: How to tell when your marmalade is ready? “When you put a spoon of marmalade on a cold plate and it does not run, marmalade is finished!”
- Pour into sanitized jars, let cool a bit, then place into fridge.

Note:

You can find *hassaku* in Asian grocers, while you can also use your favorite oranges for this traditional recipe.