PREP TIME

30 mins

COOK TIME

30 mins

TOTAL TIME

1 hour

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Recipe type: Preserves

INGREDIENTS

* 750g/1lb 11oz pumpkin
* 350g/12oz oranges (2 medium sized oranges)
* 350g/12oz lemons (3 large lemons)
* 40g/1½oz fresh ginger
* 1 red chilli pepper medium sized
* 700g/1lb 9oz granulated sugar

INSTRUCTIONS

1. Cut the pumpkin into chunks and cut off the peel, now cut into pieces abour 2cm square and toss into a large pot/preserving pan.
2. Slice the oranges and lemons into small pieces (peel and the inner flesh too) and add these to the pan.
3. Cut the skin from the fresh ginger root and grate it into the pan. Now finely chop the chilli (remove the seeds, we don't want to go too over the top here) and toss this in too.
4. Add 600ml/1 pint of water and bring this to the boil. Now lower the heat and let it simmer away for almost an hour, or until all the citrus peel is very soft. The pumpkin will be really soft by then too.
5. Add the sugar and stir until it has completely dissolved. Raise the heat and bring it to the boil and keep it bubbling madly until it has really thickened so that when you put a spoonful on a saucer and run your finger (let it cool first!) through it, you get a clear channel and it doesn't flow back together again.
6. Spoon into sterilised jars and pop on the lid.