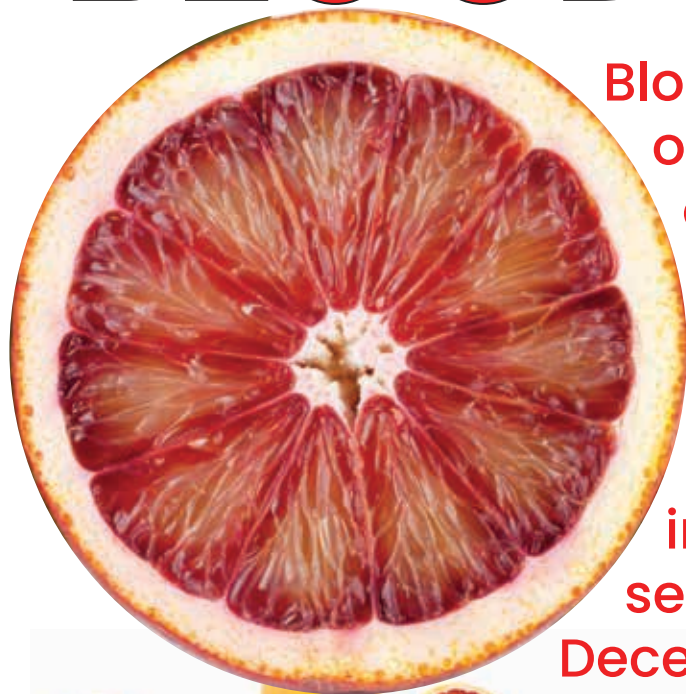


BLOOD ORANGE



Blood oranges are nutrient-rich, offering fiber, vitamin C, and antioxidants. Their distinct red/orange skin color, which results from temperature fluctuations, indicates the intensity of the crimson color in the flesh. The harvest season spans from early December to late June.



Kings River Packing is an 8th-generation family-owned farm in Fresno County, California. They began growing Blood Oranges in the early 1990s. In the last decade, they developed and trade-marked a new variety of Blood Oranges called Raspberry Oranges.

**Locally
Farmed in
Fresno,
California!**



HOMEMADE CITRUS (BLOOD ORANGES) MARMALADE OR JAM

Make Homemade Citrus Marmalade in 40 minutes! Use oranges (blood oranges), lemons, or grapefruits. This recipe is perfect for teaching children about cooking and preserving food.

Prep Time
40 Mins

Activity Time
60 Mins

Supplies
Citrus
(Blood Oranges)
Sugar
Pectin
Canning Jars

Directions/Steps
Marmalade is made by
simmering citrus with
sugar and pectin.



A recipe shared by Kings River Packing.

Tips & Tricks

Making marmalade is a great family activity. Everyone can help with chopping, stirring, and pouring.

