

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/12/28/kumquat-preserves/>

## Kumquat Preserves

From: [cooksrecipes](#) / Servings:

2 pounds kumquat

Wash kumquats thoroughly.

Boiling water

Prick each kumquat several times with a large needle.

4 cups sugar

Place kumquats in a large saucepan.

2 thin lemon slices

Pour enough boiling water to cover the kumquats and simmer, uncovered, until fruit is tender, about 25 to 30 minutes. Drain.

1 quarter water

Combine the sugar, lemon slices, and 1 quart water in a large saucepan.

Bring to a boil and cook for 5 minutes.

Add the kumquats and simmer gently until fruit is transparent, about 25 minutes.

Remove from heat and allow to stand, covered loosely, overnight for the fruit to plump.

Discard the lemon slices.

Bring the mixture, again, to a boil.

Skim the kumquats from the syrup with a slotted spoon and place them in hot sterilized half-pint jars.

Continue to boil the syrup until it reaches 220 °F (105 °C) on candy thermometer, about 8 to 10 minutes.

Pour the boiling syrup over the kumquats to cover,

about 1/4 inch from the top of each jar.

Seal and allow to cool at room temperature. Store in the refrigerator.

**Notes and Tips**

I halved the recipe.