

Carrot Marmalade

6 large carrots (cooked),
2 lemons,
2 oranges, and
1 can crushed pineapple.

Put through a food grinder to a consistency like crushed pineapple, and let stand overnight.

Measure 8 c pulp, and 14 c white sugar. Put in large kettle and mix well. Bring to a boil and boil hard 1 minute. Remove from heat and add 1 bottle of Certo and put in jars when really hot so the jars seal.

