

Equipment:

- 1 (approx. 22-ounce) jar with a lid

Ingredients:

- 3 pounds (approx. 4 medium-sized oranges) oranges, any variety (ideally without seeds like Cara Cara or Navel)
- 2 tablespoons honey
- a few sprigs fresh rosemary, washed and dried
- about ¼ cup orange juice, any variety

Directions:

1. Peel the oranges by slicing about ½-inch off of each end of each one. Then, standing them on one of their flat bases, use a paring knife to carefully cut just between the pith and flesh, moving the knife downwards and following the curve of the orange. Continue this all the way around the fruit, and when you're done, if there's any remaining pith, go back and remove it.
2. Now cut the oranges horizontally into thin (approximately ¼ inch) round slices. Set aside.
3. Gently remove the leaves from one or two of the rosemary sprigs and set aside.
4. Add a couple slices of the oranges into an approx. 22-ounce jar, drizzle with about ½ teaspoon of the honey and a few of the rosemary leaves. Repeat this process until you've reached the top of the jar. If you've reached the top and still have a few orange slices left, gently press down on those already in the jar, and the rest should fit.
5. Add a few rosemary sprigs to the jar, along the sides, between the edges of the slices of the oranges and the glass. Now pour in the juice, close the jar tightly and let the oranges marinate for at least 24 hours, and up to 5 days, in the refrigerator.