

# Larder

DOMESTIC BLISS

## THE WIDE WORLD OF MARMALADE

During December, I always used to be on the lookout for my favorite marmalade—one made with Seville oranges. But now that there are wonderful marmalades made from many other citrus fruits, I no longer limit myself to just one sort. And I find I can use them for a lot more than toast.

BY LORA ZARUBIN



**& Clarke's Baghdad Marmalade**, made of oranges, limes, lemons, and grapefruit, is an explosion of citrus in every bite. This is a must on a toasted English muffin with lots of sweet butter. \$6.65 for 22 oz. In London, 011-44-207-229-2190.



The hearty, coarse-cut **Frank Cooper's Vintage Oxford Marmalade** is superb with Montgomery cheddar and a scone. \$7.50 for 1 lb., Dean & DeLuca. 800-999-0306.



When I visited **Fortnum & Mason** in London, I asked the sales clerk to name its most popular marmalade. His recommendation was **Sir Nigel's Vintage Marmalade**. This classic captures the bitterness of Seville oranges that I love so much. \$9 for 12 oz. The smooth **Blood Orange Marmalade** has a more old-fashioned flavor. It is perfect to spread on toast when you want the zing without the peel. \$15 for 12 oz. 866-367-8686.

June Taylor has been a regular in these pages, but I could not exclude her when it came to marmalade. Though most of us use it on one kind of toast or another, her **Lime & Ginger Marmalade** makes a wonderful glaze for a firm white fish such as striped bass or swordfish. **June Taylor Company**, \$9.50 for 8 oz. In CA, 510-923-1522.



**San Giuliano Sicilian Lemon Marmalade**, made on an 800-year-old estate, is wonderful on toasted ciabatta bread with fresh ricotta cheese. \$10.50 for 14.7 oz., Williams-Sonoma. 800-541-2233.

**Stonewall Kitchen's Pink Grapefruit Marmalade** delivers the essence of grapefruit in every spoonful. It will make you want your morning hit of this tart citrus in a spoon, not a glass. \$7.50 for 13 oz. 800-207-5267.

