



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

Orange Jam

Portakal Reçeli



2.2 pounds orange, thick-skinned
8 cup granulated sugar
Juice of a lemon
5 cup water

- # Wash the oranges, peel.
- # Make some holes on the oranges by knife.
- # Put these oranges into a pot, and then add water until it covers the oranges totally, boil for about 5-10 minutes, drain.
- # Repeat this act at least 2 times more in order to get out orangesâ€™ bitter taste.
- # Boil 8 cup sugar with 5 cup water in another pot for syrup.
- # Slice the boiled, drained and softened oranges however you want. Put into the syrup.
- # Add lemon juice, and cook until it reaches jam consistency.
- # When it cools down pour into the jars and cover their lids very well.

Note: You can cook tangerine jam, lemon jam or grapefruit jam by this recipe.