



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

Sour Cherry Jam

Vişne Reçeli



2.20 pounds sour cherry
5 cups granulated sugar
Juice of a lemon

- # Remove the stalks of cherries, wash the cherries, and remove the seeds.
- # Fill the pot which you will cook the jam by placing some sour cherries in it and adding some sugar on it, for a few times.
- # Cover the lid and rest it overnight.
- # The day after, cook it over medium heat and then over low heat until it reaches a thick consistency.
- # When the jam reaches the right consistency, add lemon juice, boil for about 5-10 more minutes, and then remove from the stove.
- # Pour the jam which is cooled in the pot into the jars, cover the caps well, put in dark and dry place.

Note: You mustn't splash any water while cooking or after it into the jam. Foreign objects rot the jam.