



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

Cornelian Cherry Marmalade

Kızılcık Marmelatı



2.20 pounds cornelian cherry
2.20 pounds granulated sugar
2 cups water
Juice of a lemon

- # Wash the cornelian cherries, drain their extra water.
- # Put the cornelian cherries into the pot, and add 2 cups water in it.
- # Cook over medium heat until the cornelian cherries grow up and their seed get away, remove it from the stove.
- # Place the tepid cornelian cherries into a colander, and get its puree by mashing it by the help of a spoon. Keep doing it on until get their seed on the colander.
- # Place the puree into the pot, add 2.20 pounds sugar in it, and cook it over medium heat by stirring time to time.
- # When it turns to thicker consistency add the lemon juice and cook for 5 more minutes, remove it from the stove.
- # Fill the tepid marmalade into the jars.

Note: The cornelian cherries turn thicker consistency quickly during the cooking, because of that you should be careful while cooking the marmalade.