



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

Apple Marmalade

Elma Marmeladı



2.20 pounds apple, hard ones
4 cups granulated sugar
1/2 tsp lemon salt
1 cup water

- # Wash the apples, peel, and grate them thickly.
- # Place it into the pot, add 1 cup water on it, and cook over medium heat for half an hour to soften it.
- # When the cooked apples cool down in the pot, add granulated sugar and lemon salt in it.
- # Place it over medium heat, cook until it reaches to the right consistency by stirring time to time.
- # Fill the marmalade which is cooled down in the pot, into the jars.

Note: If you don't have lemon salt, you can add lemon juice just before it gets cooked.