



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

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## Quince Jam

Ayva Reçeli



2.20 pounds quince  
5 cup granulated sugar  
Juice of half lemon  
3 cup water

- # Wash the quinces and peel, then slit into 4 pieces, discard the seed and remove the seed bed, and then chop in to the pieces however you want.
- # Put the quinces in a pot and pour 3 cup water on them.
- # When the quinces soften, add sugar without draining the water of the quinces.
- # After cooking the quinces with sugar over low heat until they reach the right consistency, add lemon juice. Remove from the over after cooking for 5 more minutes with lemon juice.
- # Cool the jam down while it is still in the pot. Fill into the clean jars, cover their lids very well and put them in a dry and dark place.

Note: If you want to make the jam's colour pinker, you should boil over low heat before adding the sugar.