



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

Dry Prune Jam

Kuru Erik Reçeli



17,5 ounces dry prune
5 cup granulated sugar
Juice of a lemon

- # Wash the prunes and let it stand in bowl which is full of water for a night.
- # The day after, pour the water in the bowl, drain the prunes.
- # Put the prunes in a pot and add granulated sugar until the sugar gets 0.5 inch higher than the prunes.
- # Cook the prunes over medium heat until they soften a little bit.
- # Add sugar on it. Cook until it reaches the consistency of jam.
- # When it reaches the right consistency add lemon juice.
- # Remove from the stove, and fill into the jars when it is hot yet. When it cools down in the jars, cover the lids.
- # Pot it in a dry ad dark place.

Note: You can prepare cherry and apricot jams by this method.