



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

Tangerine Jam

Mandalina Reçeli



2.20 pounds tangerine
2.20 pounds granulated sugar
1/2 tsp lemon juice

- # Peel the tangerines, clean the white vessels.
- # Boil the tangerines in the too much water.
- # Wash the tangerines which were taken from the boiling water, with cold water. (That is enough to boil just 1 time)
- # Transect the each tangerine into two pieces, and remove the seeds, transect the pieces into 2 pieces again.
- # Place the tangerine pieces on the pot's floor just one layer, sprinkle sugar as 1 layer, and repeat this act until all the ingredients finish.
- # Cover the lid on and let it stand for 2 hours.
- # Place over the low heat at the end of the time, sprinkle lemon juice all over.
- # Remove the foams during the cooking, if they will be.
- # Cook until the tangerines leave their juice and get reach the right consistency.
- # Fill into the jars while it is hot yet, cover the cap when they cool down, pot in a dark and dry place.

Note: There is need to slit tangerines, because they will got into pieces during the cooking. You must not stir the jam during cooking.