



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

Rose Jam

Gül Reçeli



2 cups of rose red leaves, smelly
1 + 1/2 cups granulated sugar
Juice of half lemon
2 cups water

- # Wash the rose leaves and drain its extra water.
- # Knead the leaves with 1 cup of sugar, cover the lid on and rest it for about 2-3 days.
- # Boil the remaining sugar with 1 cup water; you will get thick syrup.
- # Add the rose leaves, which was kneaded with sugar and rested, add the lemon juice until it reaches the right consistency, boil for a while and remove from the stove.
- # Let it cool down in the pot, and fill into the jars, and then cover the caps well.

Note: If you cook the rose jam with the roses which are called Ottoman Style, it will be better.