



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

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## Peach Marmalade

Şeftali Marmeladı



2.20 pounds peaches (have normal softness)  
4 + 1/2 cups granulated sugar  
Juice of a lemon

- # Wash the peaches, peel and remove the seeds.
- # Dice.
- # Place the diced peaches into a pot, add the sugar on it, cover the lid on and rest it overnight.
- # The day after, place it over medium heat without any water addition, stir time to time.
- # When it start to reach the right consistency, add lemon juice, when it reaches the right consistency remove from the stove.
- # Fill into the jars. When it cools down totally in the jars cover the caps well.

Note: There is no need to mash the peach marmalade; peaches loose their shape naturally because of finely dicing and resting overnight.