



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

Tomato Marmalade

Domates Marmelatı



3.30 pounds tomato, medium hardness
2 cups granulated sugar
1 pack vanilla
Juice of half lemon

- # Wash the tomatoes, grate.
- # Drain the grated tomatoes to remove their seeds. Get nearly 2 cups of tomato puree.
- # Put the puree of tomato into a pot, add sugar on it.
- # Cook over medium heat by stirring time to time, when it reaches to the right consistency, add lemon juice.
- # Add the vanilla 5 minutes later, remove it from the stove.
- # Fill the hot marmalade into the jars, when it cools down cover the caps well.

Note: Tomato marmalade is worth a try for the ones who are looking for different types of tastes definitely.