



Master Foodpreservers

Monthly Recipe



Your tomatoes are ripening faster than you can eat them. HELP! Here's a great recipe to use to save those great tasting fruits so you can enjoy them all year through.

TOMATO LEMON MARMALADE

- 3 cups tomatoes, chopped fine
- ¼ cup lemon juice
- 4½ cups sugar
- 1 package dry pectin
- ¼ cup lemon, sliced ¼ inch or smaller, cut into small pieces
- ½ teaspoon each cinnamon and allspice, ground
- ¼ teaspoon cloves, ground
- ¼ teaspoon ground ginger
- ⅛ teaspoon butter or margarine

In a large kettle, combine tomatoes, lemon, juice, spices, pectin and butter or margarine. Bring to a full rolling boil, stirring constantly. Add all the sugar, stirring constantly and return to a full rolling boil, boil hard, following the directions on the pectin package. Ladle hot mixture into hot jars, leaving ¼ inch headspace. Wipe rims and threads. Adjust lids and rings. Process for 10 minutes in a boiling water canner. Yield 5 half-pints.