

Tomato Marmalade

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1	medium	orange	cut up, reserve zest and cut into strips
1	medium	lemon (with zest)	
5	lbs	tomatoes	(8 cups chopped fine)
1/4	cup	vinegar	
1 ½	tsp	ground allspice	
1 ½	tsp	ground cinnamon	
1/2	tsp	ground cloves	
1	tbsp	grated ginger	
2	pkg	pectin	
3	cups	sugar	

Recipe Instructions:

- 1. Remove white membrane from orange and lemon.
- 2. Chop citrus and combine with tomatoes, vinegar, spices, and pectin.
- 3. Bring to a boil over high heat for 1 minute.
- 4. Add sugar bring back to a full rolling boil for 1 minute.

- 5. Ladle into hot jars
- 6. Hot Water Bath for 10 minutes

Recipe Notes : Recipe Serving #:11 jars

http://edn.link/hp9ee4