

AMISH COOKING *from* QUILT COUNTRY

From the Kitchen of: Marcia Adams

makes 9 cups



Yellow Tomato Preserves

"Yellow Tomato Preserves are a joy to behold, and a joy to eat. A bit tangy, with a zip of citrus and a hint of spices, it is an unusual jam and you'll be delighted with it."

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| 2 pounds yellow tomatoes (4-5 large) | 1/4 teaspoon salt |
| 1 medium lemon | 1 teaspoon grated nutmeg |
| 1 medium orange | 1/2 teaspoon ground cinnamon |
| 1 1 ³ / ₄ oz box powdered pectin | 1/4 teaspoon ground allspice |
| 7 cups sugar | |

Wash, core, peel and slice the tomatoes - you should have 4 cups. Wash the lemon and orange, slice them thin, and chop them coarsely. Place the fruits in a large, deep kettle and stir in the pectin. Cook and stir over high heat until juices form and liquid boils. Add the sugar and salt and boil hard, uncovered, for approximately 10 minutes. Add the spices during the last few minutes of cooking.

Remove kettle from the heat and let the mixture cool a few minutes. Skim off foam with a metal spoon and discard. Pour the preserves into a 9 hot half-pint jars and seal immediately with a layer of hot melted paraffin.

