

Pear Tomato Marmalade

4 qts. whole pear tomatoes,
2 oranges or 1 grapefruit
2 lemons
sugar (equal to the amount of pear tomatoes, crushed)
3 Tbsp pectin (Real Fruit Pectin)
cinnamon stick

Crush tomatoes. Pour off half the juice from the tomatoes and stir in the sugar until dissolved. Slice oranges and lemons very thin and quarter the slices. Add cinnamon stick, pectin and citrus fruit mixture to the tomatoes and sugar. Place over high heat and boil rapidly, stirring very often. Cook until clear and thick. Pour into sterilized jars and seal or keep in refrigerator.

Lyn Clark Pegg
1335 Minnesota Ave.