



Green or Red Tomato Marmalade

Yields about six 6-ounce jars

- 3 lbs green or tomatoes, peeled and cut in pieces
- 1 orange, seeded and sliced thin
- ½ lemon, seeded and sliced thin
- 1 ½ lbs sugar

Combine all the ingredients in a large pot and cook slowly, stirring frequently, until thick, about 3 hours.

Pour into hot, sterilized jars and seal.

Great on English Muffin.

Submitted by Ginger Dadds (Maryland) from *Fannie Farmer Cookbook*

