

TIM FARMER'S COUNTRY KITCHEN

TOMATO PRESERVES

5 lbs firm, ripe tomatoes
1 orange, sliced thin
1 lemon, sliced thin
8 cups sugar

Peel and quarter tomatoes. Cover with sugar and allow to stand overnight. Drain off syrup into kettle. Bring to boiling until syrup spins a thread. Add tomatoes, orange and lemon slices. Cook over low heat until tomato is transparent. (Usually about 30 min). Seal in hot sterilized jars. Refrigerate after cooling and eat within 3 weeks.

You can tell these are "old fashioned" because of their extra special taste.

