

# 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. Seal in hot sterilized jars. You can tell these are "old fashioned" because of their extra special taste.



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