



Tomato Marmalade

from "The Improved Housewife" (1843)

Mrs. A. L. Weber

Take full grown tomatoes while quite green, cut out the stems, stew them til soft, rub the through a sieve, set the pulp on the fire, seasoned highly with salt, pepper, pounded cloves, and garlic, if liked, and stew all together till thick.

It is excellent for seasoning gravies, etc, and keeps well.