

Gitta's Etrog Jam

Recipe By Gitta Bixenspanner



Cooking and Prep:  4 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Sukkot, Tu-Bishvat

Diet: Vegan, Vegetarian, Pescetarian

Source: KosherScoop.com

Making etrog jam is quite labor intensive. I call it a labor of love. Thus I always make enough to share with family and friends. The etrog jam is usually reserved for Tu Bishvat celebrations, when we *daven* for a nice etrog for the next year.

Ingredients (4)

Main ingredients

- 6 etrogim
- 3 lemons (1/2 a lemon per etrog, in case you want to divide or double your recipe)
- 2 quinces, cut into small pieces (*optional*)
- 2 pounds sugar (ratio is 2 cups per etrog)

Start Cooking

Soak

1. Right after Succos, soak your etrogim for seven days, changing the water every morning and night.

Boil

1. When ready to start with the etrog jam, put the etrogim in a pot and totally immerse them in water. Allow water to boil. Once the water has bubbled, cook for 20 minutes and then pour out the water. Replenish the pot with fresh cold water and cook it again, until it boils. Once again, pour out the water and repeat the procedure, until you have cooked the fruit seven times in fresh water each time. That should help get rid of some of the bitterness.

Tip:

To keep count of the process I find it helpful to take seven toothpicks, put them on the counter on to the side of the stove and as I finish cooking each time, I put one toothpick on another side, until there are no toothpicks left. That can help keep track of the times that you have cooked the fruit.

Make the Jam

1. Meanwhile, juice the lemons and set aside.
2. Allow the etrogim to cool. Cut them in quarters lengthwise and seed each one of them (there are tons of seeds in each half of the fruit). Cut the etrogim into thin slices, with the peel.
3. Add the lemon juice along with the quince (*optional*). Add sugar. Mix thoroughly.
4. Allow it to cook for two hours on a low flame, so the compote will stay light in color. When flame is too high the color of this dish will turn reddish. Make sure most of the liquid evaporates.
5. When cool, store in your refrigerator in a glass jar.

Note:

If you choose to put in quince into your jam, be aware that it will acquire a reddish tinge. For a light-colored etrog jam omit the quince.

Tip:

I actually freeze it and save it for Tu Bishvat when I put it into small containers and give it to those that have shared their etrogim with me. This is truly a delectable compote for Tu Bishvat, and for variation it is delicious mixed with applesauce.