

Quince Preserve

2 pounds quinces
(3 medium-sized quinces)
1½ cups water
4 cups sugar
¼ teaspoon vanilla extract
1 cinnamon stick
4 tablespoons fresh lime juice

Makes 2 jars (½ pint each)
Preparation time: 25 minutes
Cooking time: 2 hours 45 minutes

مرابا به

Moraba-ye beh

1. Quarter the quinces and remove the cores. Slice the quarters into wedges. Place in a container full of cold water with a splash of vinegar to prevent the quince wedges from turning black. Drain and rinse.
2. Place quince wedges and 1½ cups water in a pot (copper pots are ideal for this). Bring to a boil over high heat, reduce heat to low, cover, and simmer for 15 minutes.
3. Add the sugar, vanilla extract, and cinnamon stick. To steep the quince, wrap the lid of the pot with a clean dish towel and cover firmly. Simmer over low heat for 1 hour.
4. Add lime juice. Cover and simmer for ¼ to ½ hours more over low heat, stirring gently from time to time, until the syrup has thickened and the quince has turned red. Remove from heat and allow to cool.
5. Sterilize jelly jars in boiling water, drain, and allow to dry. Fill the jars with hot preserves and then seal the jars. Store in a cool, dark place. *Nush-e Jan!*

PHOTO

Quince and Lime Syrup (Sharbat-e behlimu, page 499)
and Quince Preserve (Moraba-ye beh)

