

Kumquat Preserve



Some of you must be thinking kum...what? Yes, kumquat. They are little olive shape oranges with rind that is sweet and juice in the center that is sour, therefore many people just eat the rind.

I have a dwarf kumquat tree that only gave me 5 little ones, but a friend of mine has a big kumquat tree. So I have been getting lots of them while I wait for mine to give more fruits. I like them raw, but I just can eat so much, therefore decided to make a preserve.

Since I grew up with it, I love it and like the whole fruit, I mean almost, except the seeds. My husband did not acquire the taste for it, either raw or preserved...so I was like, if you do not like it, do not force yourself so I have more for myself...am I being selfish?

Anyway, I made a couple of versions by using turbinado sugar and coconut sugar. Today I am sharing the one made with turbinado sugar.

I can eat the preserved kumquat like candy...and the syrup is great when diluted in water, either hot or cold. It is so tasty with a touch of tartness.

If you have a chance, please give this a try. If you find out that you do not like them raw, try this simple recipe for kumquat preserve.



Ingredients:

1 $\frac{1}{2}$ lb fresh kumquats
1 $\frac{1}{2}$ cup turbinado sugar
8 whole cloves



Method:

Wash the kumquats well by soaking in lots of water. Drain the kumquats and place them in a pot with hot water and let them boil in high heat for a minute.

Drain well and place the kumquat back into the pan. Add sugar and cloves, turn the heat to low and let it cook for approximately 1 $\frac{1}{2}$ hour or until the water has been reduced and kumquats are in a thick syrup.

Remove from the heat and let it cool. Store in glass jar and refrigerate. Serve cold over ice cream, bread, cake or anyway you like.





And some vacation pictures from the resorts and Tulum..







I hope you enjoy this simple recipe for kumquat preserve and the pictures



Did you know that kumquat has its origins in Asia? Kumquat was introduced into Florida from Japan in 1885.

Thank you for visiting Simple Recipes...have a colorful week!