

Tomato Jam

Most tomato jam recipes lean savory, with warm spices like ginger and pepper added to make the jam more robust. The result is sweet and savory, with a thick jam-like texture with big pieces of the tomato throughout. That's exactly what you'll find here.

Prep Time: 15 minutes

Cook Time: 2 hours

Servings: 1 pint

Storage: 2 weeks in airtight container in refrigerator

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INGREDIENTS

- 1.5 pounds ripe plum tomatoes, cored and coarsely chopped
- $\frac{3}{4}$ cup maple syrup
- 2 tablespoons freshly squeezed lime juice or ACV
- 1 TBSP fresh grated or minced ginger
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon smoked paprika
- $\frac{1}{8}$ teaspoon ground cloves
- 1 teaspoon salt
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon red pepper flakes or cayenne

PREPARATION

Combine all ingredients in a heavy medium saucepan, bring to a boil over medium heat, stirring often.

Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about 1 hour 15 minutes.

Taste and adjust seasoning, then pour into hot, sterilized jam jars, screw the lids on and turn the jars upside down to cool completely.

Adapted Mark Bittman recipe