

Tomato Jam

Yield: Varies depending on the kind of tomato used, pan width and the finished thickness*



Ingredients

- 5 pounds tomatoes, finely chopped
- 3 1/2 cups sugar
- 8 tablespoons lime juice
- 2 teaspoons freshly grated ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1 tablespoon salt
- 1 tablespoon red chili flakes

Instructions

1. Combine all ingredients in a large, non-reactive pot. Bring to a boil and then reduce temperature to a simmer. Stirring regularly, simmer** the jam until it reduces to a sticky, jammy mess. This will take between 1 and 1 1/2 hours, depending on how high you keep your heat.
2. When the jam has cooked down sufficiently, remove from heat and fill jars, leaving 1/4 inch of head space. Wipe rims, apply lids and twist on rings. Process in a boiling water canner for 20 minutes.
3. When time is up, remove jars from water bath and allow them to cool. When jars are cool enough to handle, test seals. Store jars in a cool, dark place for up to one year.

Notes

*The finished yield on this recipe varies depending on the kind of tomato you use, the width of your pan and the finished thickness to which you cook it.

2010 yield: 4 1/2 pints; 2011 yield: 3 pints; 2012 yield: 2 1/2 pints

**In my kitchen, the word simmer means to cook just below a boil. There should still be a few bubbles, but it shouldn't be splashing all over your cooktop. If you cook at lower temperatures, the cooking time will increase.

SOURCE: <http://foodinjars.com/2010/09/tomato-jam/>