

Tomato Jam

Yield: 1 pint

Ingredients:

1 ½ lbs. ripe tomatoes, cored and coarsely chopped (Roma are best)

1 cup sugar

1 tsp. cumin

¼ tsp. cinnamon

1/8 tsp. cloves

1 tsp. salt

2 Tbsp. freshly squeezed lime juice

Directions:

1. Combine all ingredients in a medium saucepan. Bring to a boil over medium heat, stirring often.
2. Reduce heat and simmer, stirring occasionally, until mixture has the consistency of thick jam (about 1 hour 15 minutes).
3. Taste and adjust seasonings if needed.
4. Cool and refrigerate until ready to use. (Will keep at least a week.)

