



Tomato Jam

Get inspired and turn those fresh tomatoes into tomato jam

Try making a small amount to see if you like it

2 pounds tomatoes, plum or cherry, cored, chopped

1/2 cup granulated sugar

2 Tablespoons orange juice

1/4 teaspoon cinnamon

1/8 teaspoon ground cloves

1/2 teaspoon kosher salt

1/8 teaspoon red chili flakes or as desired

Directions:

- Combine all ingredients in a heavy bottom saucepan and bring to a boil over medium high heat.
- Reduce the heat and simmer for 1-1-1/2 hours or longer for larger amounts. Cook until thick but still spreadable.

Yield: about 1/2 cup thick jam for small quantity

Yield: about 10 (8-ounce) jars for large quantity

If you make a larger quantity,

- Transfer to sterilized 4 or 8-ounce glass jars for canning and process in a boiling water bath for 1 hour.
- Remove from the water bath carefully and spread them out on a clean kitchen towel. When they are cool enough to handle, label and date the jars. It's good for up to a year

Cook's Note: I made a smaller quantity using about 2 lbs. Roma tomatoes, reduced the amount of sugar used in the recipe, and cooked it until very thick but able to spread. I filled one small jar and placed it in the refrigerator overnight. It was delicious served with seeded bagels, chive flavored cream cheese, and some deli ham. It's perfect to use when the garden rewards you with too many tomatoes.

Recipe Ingredients for a Large Quantity:

10 pounds tomatoes, plum or cherry are best
6-1/2 cups granulated sugar
1/2 cup orange juice
2 teaspoons cinnamon
1 teaspoon ground cloves
2 Tablespoons kosher salt
2 Tablespoons red chili flakes

Variations:

Take out the orange juice, add fennel seed, coriander, and balsamic vinegar
Use lemon juice or apple cider vinegar with ginger and paprika

Recipe by: *Edible Philly* High Spring/Summer 2023' #3 Pocono Organics; Chef Lindsay McClain

About the Recipe: Here is a great idea for all those garden-fresh tomatoes – make some tomato jam. It's smoky, spicy, and made in a skillet.

Use it on burgers, grilled cheese sandwiches; farm-fresh fancy toast, or even breakfast sandwiches. Get creative and add your own flavors.