

Tomato Jam

Adapted slightly from Kate in the Kitchen blog 7/2012 (she got it from *Herbivoracious*, a cookbook).



Servings: 10

The sugar has been reduced - depending upon how sweet the tomatoes are, you may want to adjust the sugar further. The original called for 3/4 cup - that's definitely too much!

1. Peel tomatoes and chop coarsely.
2. In a medium saucepan, combine all the ingredients except the black pepper. Bring to a boil, reduce the heat and allow to simmer until the jam has thickened, about an hour or more. Stir every few minutes while it simmers. Add pepper.
3. Allow to cool (it thickens up as it cools) then store in refrigerator. Use within a week or freeze it. Or can it.

- 1 1/2 pounds fresh tomatoes, peeled, chopped
- 1/2 small red onion, diced finely
- 1/2 cup sugar, or less
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- 1 teaspoon kosher salt
- 2 tablespoons chopped fresh rosemary
- 1 pinch saffron threads
- 1 pinch crushed red pepper

Fresh ground black pepper

Serving Ideas: Use as a topping on cream cheese. Or with some kind of stinky cheese (Camembert, for instance), even Brie. With crackers. Can be used in lieu of ketchup in a sandwich (roast beef, tomato slices, lettuce or a ham sandwich, oh yes!). And truly, you COULD put it on toast in the morning. You'd be hard pressed to know it's not a berry jam if you weren't able to see the tomato-y color. I think it would be great with fish or chicken. Even as a condiment on a big, honkin' ribeye steak. Beef and tomatoes are a match made in heaven anyway!

Yield: 1 cup

Per Serving (excluding unknown items): 56 Calories; trace Fat (3.5% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 194mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>