



TOMATO JAM

Ingredients

- 1kg ripe tomatoes
- 1 1/2c light brown sugar
- 1 lemon, zested and juiced
- 1/4t ground ginger (I like roasted ground ginger)
- 4 half-pint jars, sterilized

Method

1. Add the tomatoes to a blender or food processor. Pulse several times to crush the tomatoes.
2. Transfer the tomato puree to a medium skillet set over medium heat. Stir in the brown sugar, lemon zest and juice, and ground ginger.
3. Cook, stirring frequently, until the mixture is thick and jammy - this will take about an hour. (To test, dip a cool, metal spoon into the jam. It should slide off the spoon in a thick sheet, not in watery droplets.)
4. Ladle the jam into the jars and seal.

The jam is delicious right away, but tastes even better after a few weeks.