

Tomato Jam



Ingredients

- ◆ 1400 gms pounds best quality tomatoes, cored and chopped
- ◆ 400gms granulated sugar
- ◆ 4 tablespoons of freshly squeezed lemon juice
- ◆ 1 tablespoon freshly grated ginger
- ◆ 2 teaspoons red pepper flakes
- ◆ 1 teaspoon salt
- ◆ 1/2 teaspoon cinnamon
- ◆ 1/4 teaspoon cumin
- ◆ 2 tablespoons liquid pectin (optional)

Method

If you are going to keep the jam for several months see note below

1. Combine tomatoes, sugar, lemon juice, ginger, red pepper flakes, salt, cinnamon, and cumin in a large, heavy-bottomed pot and bring to a boil over medium-high heat, stirring frequently.
2. Reduce heat and simmer until mixture reaches a thick, jam-like consistency, about two and a half hours.
3. Stir in pectin (if using) and simmer for one minute more.
4. Ladle hot jam into hot sterilized jars, leaving 1/4-inch headspace.
5. Wipe rims of jars, cover with jam pot covers.

Keeping the jam

The jam will keep in the fridge for 12 months or can be stored in the freezer