

Tomato Jam

Yield: 12 ounces

Ingredients :

- 1 1/2 pounds ripe tomatoes
- 1 cup sugar
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon fresh grated or minced ginger
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1 teaspoon salt
- 1 jalapeno, stemmed, seeded, and minced or red pepper flakes or cayenne to taste

Directions :

1. Combine all ingredients in a heavy medium saucepan.
2. Bring to a boil over medium heat, stirring often.
3. Reduce heat and simmer, stirring occasionally, until mixture has the consistency of thick jam (about 1 hour and 15 minutes).
4. Taste and adjust seasoning, then cool and refrigerate until ready to use.

