

TOMATO JAM

Prepare jam up to two days before use. Cover and store in the refrigerator, but serve at room temperature. For a quick appetizer, serve it with cream cheese on crackers.

INGREDIENTS

- 6 Large ripe tomatoes, cored and cut in half crosswise (about 4 lbs)
- 1/3 Cup sugar
- 1/3 Cup grated onion
- 3 Garlic cloves, minced
- 2 Jalapeno peppers, minced
- 1/4 Cup chopped fresh cilantro
- 3 Tbsp fresh lime juice
- 1/4 Tsp salt

DIRECTIONS

1. Grate tomatoes, flesh side down, over a large bowl to form 5 1/2 cups pulp; discard skins.
2. Combine pulp, sugar, onion, 3 garlic cloves, and 2 jalapenos in a medium saucepan; bring to a boil.
3. Reduce heat and simmer until reduced to 2 1/4 cups (about 20 minutes), stirring occasionally.
4. Cool to room temperature.
5. Stir in cilantro, 3 tbsp juice, and 1/4 tsp salt.

(From Linda Schulte - Cooking Light, June 2007)

