

Tomato Jam

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Adapted from original recipe by Kerry Johnson

Makes several jars; Perfect with goat cheese and crackers, also with roasted fish or meats



INGREDIENTS:

- 3 pounds Roma Tomatoes, chopped
- 2 ounces Lemon Juice
- 2 ounces Brandy
- 2 teaspoons Fresh Ginger, grated
- 1-1/4 cups Sugar, maybe a little less
- 1 teaspoon Cumin
- 1/2 teaspoon Black Pepper
- 1/2 teaspoon Red Chile Flakes
- 2 teaspoons Salt

DIRECTIONS:

- Combine all ingredients in heavy bottomed pan - cook over medium high heat until bubbling.
- Reduce heat to low and simmer, stirring occasionally, until mixture is thick & syrupy – at least 30 minutes, might be closer to 1 hour.
- Cool completely. Season to taste with salt and pepper.
- Fill jars and refrigerate.

Cook's note: I did not can or preserve the tomato jam, meaning cook to pressurize and seal the jars. You may do so if you like – here's a good [reference](#). Otherwise, this is a fresh item which should be refrigerated and used within about a month.