

Tomato Ginger Jam

October 2014 by Camine Pappas

Makes 1 C wonderfully sweet and versatile Jam

INGREDIENTS:

5-6 Ripe, Roma tomatoes diced small
1 medium jalepeno, sliced into thin slices
2 T fresh grated ginger
¾ C white sugar

DIRECTIONS:

Put all ingredients into a saucepan and let sit in the sugar for 15 minutes. Lots of yummy juice will form! Then boil for 30 minutes on a slow, rolling boil. Remove, and put in hot, sterilized jars. *(I simply put hot water in the jar, and microwaved it until it boiled, then poured out the water and wiped the rim and then put the jam inside and sealed without turning the lid too tightly.)* Let sit on counter until cool. Will remain good in fridge for about a month.



Great on crackers with cheese, on ham, with cheddar muffins! So many options! GREAT as gifts.

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