

Amy's Tomato Jam

Recipe reprinted with permission from [Food in Jars](#) © 2012 by Marisa McClellan, Running Press, a member of the Perseus Book Group.

Several summers ago my friend Amy gave me a jar of tomato jam with the recipe attached and now I can't go back to a life without it. I use it in place of ketchup, as well as in places where ketchup wouldn't dare to tread. (Try it with a soft, stinky cheese. It will change your life.) For those of you who are accustomed to preserving tomatoes, you'll notice that this recipe does not call for you to first peel them. This is not a mistake. The first time I made it, I thought I could improve on things and peeled and seeded the tomatoes prior to cooking them down. However, without those bits, the finished jam was too sweet and entirely without texture. It needs the skin and seeds to keep things interesting.

Makes 4 (1-pint/500 ml) jars

5 pounds/2.3 kg tomatoes, cored and finely chopped

3 1/2 cups/700 g granulated sugar

1/2 cup/120 ml freshly squeezed lime juice

2 teaspoons grated peeled fresh ginger

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1 tablespoon sea salt

1 tablespoon red pepper flakes

Combine all ingredients in a large, nonreactive pot. Bring to a boil over high heat and then reduce the heat to low. Simmer the jam, stirring regularly, until it reduces to a sticky, jammy mess. This will take between 1 1/2 and 2 hours.

When the jam is nearly done, prepare a boiling water bath and 4 regular-mouth 1-pint/500 ml jars according to the process on page 10 [according to [standard processing instructions](#)]. Place the lids in a small saucepan, cover them with water, and simmer over very low heat.

When the jam has cooked down sufficiently, remove the pot from the heat and ladle the jam into the prepared jars. Wipe the rims, apply the lids and rings, and process in a boiling water bath for 20 minutes.