



*“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”*

## Spiced Tomato Jam

*made with powdered pectin*

3 cups prepared tomatoes (prepare about 2¼ pounds tomatoes)

1½ teaspoons grated lemon rind

½ teaspoon ground allspice

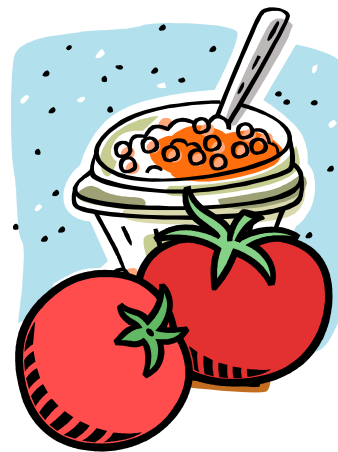
½ teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ cup lemon juice

4½ cups sugar

1 box powdered pectin



**Yield:** About 5 half-pint jars

### Procedure:

**To Prepare Tomatoes** – Wash firm ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a large saucepan. Add lemon rind, allspice, cinnamon and cloves.

**To Make Jam** - Add lemon juice to the prepared tomatoes in the saucepan. Measure sugar and set aside. Stir powdered pectin into prepared tomatoes. Bring to a boil over high heat, stirring constantly. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam. Pour hot jam into hot jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.

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Process in a **Boiling Water Canner.**

**Table 1.** Recommended process time for **Spiced Tomato Jam with Powdered Pectin** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10	10	15

**When processing time is complete:** After the processing time is completed, leave the jars in the canner for another 5 minutes. Then lift directly upward and place on a cooling rack or towel. Leave undisturbed to cool for 12- 24 hours. Check to make sure the jars have sealed. Then remove the ring band and wash the jar thoroughly. Store sealed jars in cool, dry location. If jars have not sealed, place in the refrigerator and eat or reprocess with a new sealing lid for the full amount of time.

This recipe was adapted from "So Easy to Preserve", 6th ed. 2014. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Address. Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

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