

Tomato: Preserve It!

Tuscan Tomato Jam

Yield: about 4 half-pints

- 6 pounds red tomatoes (about 18 medium)
- 6 tablespoons Ball Classic Pectin
- 1 teaspoon grated lemon peel (about 1/2 medium)
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons balsamic vinegar
- 1/4 cup dry white wine, such as pinot grigio or sauvignon blanc
- 2 teaspoons dried herbs, such as thyme, rosemary, oregano, savory or marjoram or a combination of any of these
- 1-1/2 cups granulated sugar

1. Wash tomatoes. Core and slice into quarters. Cook until soft in large sauce pot. Puree mixture and remove peels and seeds.
2. Return puree to pot and simmer over medium-high heat until reduced by half, stirring frequently to prevent sticking. Add pectin, lemon peel, lemon juice, salt, pepper, balsamic vinegar, white wine and herbs, stirring to blend in pectin.
3. Bring mixture to a boil over medium-high heat, stirring constantly. Add sugar, stirring to dissolve. Bring mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minutes, stirring constantly. Remove from heat. Skim foam if necessary.
4. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.



Source: freshpreserving.com, 2018

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Tomato: Serve It!

Tuscan Tomato Jam

- Great with a mild cheese, or as an accompaniment to chicken, beef, and even fish.
- Use as the “T” in BLTs
- Add to lentil soup
- Use in baked beans for part of the molasses
- Mix with mayo for a hamburger’s secret sauce

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