

Spiced Tomato Jam with Powdered Pectin

Yield: about 5 half-pint jars

3 cups prepared tomatoes (about 2-1/4 pounds)	1-1/2 teaspoons grated lemon rind
1/2 teaspoon ground allspice	1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves	4-1/2 cups sugar
1 box powdered pectin	1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. Boil canning jars for 10 minutes to sterilize them if under 1000' elevation.
3. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside.
4. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly.
5. 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.
6. Remove from heat. Skim off foam.
7. Pour hot jam into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: So Easy to Preserve, 2015

Meal Ideas Using Spiced Tomato Jam

- 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
- Use in meatloaf instead of ketchup
- Barb’s Pulled Pork Tacos

2 to 2½ pounds boneless pork shoulder

1 teaspoon pepper

½ cup **tomato jam**

1 red onion, roughly chopped

1 cup fresh cilantro leaves

2 teaspoons kosher salt

2 teaspoons ground cumin

2 jalapenos, sliced into rings and seeded

8 small flour or corn tortillas, warmed

1 lime, cut into wedges

1. Preheat oven to 300°F. Place the pork in the center of 2 large sheets of aluminum foil and season on all sides with salt, pepper, and cumin. Spoon the jam over the pork, turning to coat. Scatter the jalapenos and onion around the pork. Fold the double layer of foil around the pork and crimp the edges to seal tightly. Place in baking dish. Roast until fork tender about 4 hours; let cool.
2. Unwrap pork, reserving the juices. Use a fork to shred the pork. Transfer to a bowl. Pour the cooking juices, onion and jalapenos over the pork and toss. Serve with the tortillas, cilantro and lime wedges.

Source: Kraft Foods



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