

Vermont Tomato Jam

You can find a whole raft of various tomato jam recipes on the web, some substituting lime juice for vinegar, or employing a different mix of spices. But all of that leads to the question, how complicated should tomato jam be anyway?

This recipe comes from clan lead cook John Dente who lives in ... you guessed it ... Vermont.

NOTE. This requires a canning operation: sterilizing jars, lids and domes. Boiling water and all that. So be sure you read up on canning before you get started. *Joy of Cooking* is a pretty good simple source. Of course, tons on the web. Views about canning seem to be shifting. Currently most of the authoritative sources seem to recommend a pressurized hot water bath, given the variable acidity of so many hybrid tomatoes. My solution: hot water bath when done (see below) and store in fridge.

Peel about 12 regular tomatoes. Peeling is easy if you stick tomato in boiling water for just a few seconds (10-30 seconds depending).

Cut up tomatoes.

Place in large, heavy saucepan. Add 2 ½ cups white sugar. Stir in.

Boil for an hour.

Add 2 cups vinegar, 1 teaspoon salt.

Boil until thick. This could take another hour. Thick = about jam consistency or appearance.

Remove from heat. Add:

2 teaspoons ground cinnamon

2 teaspoons ground clove

Place into sterilized Ball jars immediately, cover with jar lids and domes, being careful to not touch jar top, inside of dome, or inside of lid. Like Run DMC says, it's tricky.

Leave about ½ inch empty at the top of the jar.

Place each jar in a boiling water bath – top of jar is at least an inch below the boiling water – **for a good 12 minutes.**

As a precaution, **store in refrigerator after everything has cooled completely.**