



Tomato Jam

Great on top of any type of slider.

<u>U.S.</u>		<u>Metric</u>
2 each	Lemons, peeled & juiced	2 each
4 each	Tomatoes, globes, large dice	444 g
1/2 tsp	Kosher Salt	2.5 g
2/3 cup	Brown Sugar	76 g
2 tsp	Red Chili Flakes	2 g
1 each	Cinnamon stick	1 each
1 tsp	Coriander, ground	3 g
1/4 tsp	Cloves, ground	0.75 g

Preparation:

1. Gather all ingredients and equipment.
2. Peel the lemons, and finely julienne the peel.
3. Combine all ingredients in a medium sauce pot over medium heat. Cook for 15-20 minutes until the tomatoes get juicy, and sugar dissolves.
4. Lower heat, and continue to cook until dark and syrupy.
5. Let cool and thicken.
6. When completely cool, store in airtight container.

Nutrition Facts

Serving size	1 Tbs
Servings	8
Calories	40
Calories from Fat	0
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Sodium	125 mg
Carbohydrates	11 g
Dietary Fiber	2 g
Sugars	8 g
Protein	1 g
Vitamin A	0 %
Calcium	0 %
Vitamin C	0 %
Iron	0 %
Phosphorus	1 mg
