Sweet Tomato Jam

What You'll Need

- 2 ½ lbs of Roma tomatoes
- 1 ¾ cups of sugar
- 4 tsp lime juice
- 1 tsp grated ginger
- ¼ tsp ground cloves
- ½ tbsp salt
- ½ tbsp red chili flakes
- ½ tsp cinnamon

Directions

1. Combine all ingredients in a large nonmetallic bowl.
2. Bring to boil and then reduce the temperature down to a simmer, stirring often.
3. Cook the ingredients until it reduces down to a jam consistency.
4. Cooking down will take 1 1/2 to 2 hours.
5. This is a small batch recipe that can be refrigerated for up to 2 weeks or canned in jars.
6. Follow your favorite canning procedure.