Sweet Tomato Jam

A fantastic savory topping that can be made in small batches for the fridge or large batches for canning. Great for salads, burgers, sandwiches, or snacks.

Timing

Prep time	Total time	Skill level
20 mins	**140 mins**	**Easy**

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.