



Tomato Ginger Jam
From Karrie Hills of The Red Door Restaurant

We made this jam during our preserving session, but you can adapt this recipe to your own favorite flavors. This recipe uses red wine vinegar to balance the sweet with acid in the jam. Hills likes to use the jam with a garden bruschetta and goat cheese, as a dip (mix with a soft cheese like ricotta or Neufchatel), as a garnish for soup, or as a sauce—adding beer and apple cider vinegar—with chicken, fish, or shrimp.

INGREDIENTS:

7 to 8 pounds tomatoes, roughly chopped with skins on
5 cups granulated sugar
¼ cup red wine vinegar
¼ cup grated fresh ginger
1 ½ teaspoons salt or to taste
½ teaspoon fresh ground black pepper

Place tomatoes in a large non-reactive pot. Add sugar, red wine vinegar, and fresh grated ginger. Bring to a boil. Skim the foam, which is filled with impurities, and reduce the heat to medium. Cook for about 45 minutes, all the while skimming the foam. Add the salt. You'll stop the cooking process once the mixture has thickened. You can test this by dipping a spoon into the tomato jam and either getting a slow drip from the back of the spoon or carefully placing the spoon with the jam in the freezer for about eight minutes. If the thickness is to your liking, it's fully cooked.

Once the mixture has thickened, you can use an immersion blender to break it down into a consistent texture or you can leave it chunky. Then skim again. (Note: you may get as much as a cup of impurities from skimming from the time you started with the boil.)

Add the black pepper. Taste and adjust the flavors.

Fill sterilized jars just to the neck and screw on the lids. Process for five minutes in a simmering water bath. Remove from the water bath and let cool. While you can use it immediately, it's better when it's had a chance to rest for a couple of days. Otherwise, store in a dark, cool spot and refrigerate after opening.

Yield: 7 eight-ounce jars

