

# Tomato Jam

Tomatoes are perfect candidates for year round summer jam. This recipe is sweet & savory, with a kick of spice that makes it absolutely delicious on a BLT or grilled cheese sandwich. It's also a delicious accompaniment for fish, a condiment for burgers, and pairs well with garlic-toasted crostini.



## Ingredients:

4 cups *San Benito Missions Best San Marzano Style Whole Peeled Pear Tomatoes in Heavy Juice with Basil* (Item #2717000554)

1/4 cup light brown sugar

1tbsp fresh ginger, grated or minced

1/8 tsp ground cloves

1/2 tsp cayenne

2 tbsp. [ apple cider vinegar

1/4 tsp ground cinnamon

1 tsp salt

## Instructions:

\*Combine all ingredients into a heavy bottom sauce pan and slowly bring to a boil, stirring frequently

\*Reduce heat and simmer, stirring occasionally until thickened

\*Adjust seasoning as desired

\*Cool and refrigerate until ready to use

\*Jam will hold refrigerated in an airtight container for up to 10 days

