

RECIPE | TOMATOES

SWEET & SPICY TOMATO JAM



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INGREDIENTS

2 Pints Pure Flavor® Organic Juno Bites Tomatoes, halved
¼ tsp dried organic garlic
½ tsp organic red pepper flakes
½ tsp organic cumin
½ tbsp organic lime juice
2 tbsp organic maple syrup
Salt and pepper to taste

DIRECTIONS

1. In a large saucepan, combine tomatoes, maple syrup, and lime juice over medium low heat. Cook for 5 minutes, stirring frequently.
2. Add the cumin, red pepper flakes, garlic powder, and salt.
3. Increase heat to medium high and bring to a low simmer.
4. Continue to simmer for 5-10 minutes to cook off excess liquid, stirring occasionally.
5. Remove from heat and cool before use. Transfer to jam jars and refrigerate for up to a week.



TOTAL TIME

15 minutes

PREP TIME

5 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy