



TOTAL TIME
2 hours 15 minutes
PREP TIME
15 minutes
COOK TIME
2 hours
COOKING LEVEL
Easy

RECIPE | TOMATOES



SWEET AND SAVORY TOMATO JAM

INGREDIENTS

1 lb Pure Flavor® Roma tomatoes, cut into quarters
1/2 cup Sugar
1/4 cup Apple cider vinegar
1 tsp. Cumin
1/2 tsp. Chipotle chili powder
1/4 tsp. Ground nutmeg
1/4 tsp. Salt

DIRECTIONS

1. Add all of the ingredients to a non-reactive pot. Bring to a slow simmer, reduce heat and allow the mixture to cook, stirring occasionally.
2. Once the mixture has reached a jelly-like consistency (1/5-2 hours), turn the heat off and add it to your jar.
3. Seal and decorate each jar with a gift tag.
4. Kepp refrigerated, and ensure that your gift recipient knows so too!

Tip: This tomato jame is delicious as part of a cheese board crostini or crackers, beside your favourite hard cheese, and charcuterie!

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