

Tomato Jam - spicy

Written by Bhavesh Zaveri

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Teaspoon	Cinnamon Powder	
1/4	Teaspoon	Cloves (spice)	
1/4	Teaspoon	Garam-Masala	
60	ML.	Gelatin	pectin
1/2	Teacup	Lime Juice	
1	Piece	Lime Peels	grated
4, 1/2	Teacup	Sugar	
1	Kilogram	Tomatoes	ripe and plump

Method

1. Peel and core tomatoes and chop. Use food processor if available.
2. Place tomatoes in a saucepan, bring to a boil and simmer, stirring occasionally, for 10 minutes.
3. Measure 3 cups tomato pulp into a heavy 6 to 8-quart pan. Add lemon juice, lemon peel, the spices and pectin, mixing well.
4. Bring to a full rolling boil, stirring occasionally. Add sugar all at once. Bring to a full rolling boil again. Boil for one minute, stirring constantly.
5. Remove pan from heat. Pour mixture into hot, sterilized jars and seal. Be sure to leave 1/2-inch head space before sealing.

Makes about 7 pints.