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August 20, 2008

# Tomato Jam

1 1/2 pounds good ripe [tomatoes](#) (Roma are best), cored and coarsely chopped

1 cup sugar

2 tablespoons freshly squeezed lime juice

1 tablespoon fresh grated or minced ginger

1 teaspoon ground cumin

1/4 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1 teaspoon salt

1 jalapeño or other peppers, stemmed, seeded and minced, or red pepper flakes or cayenne to taste.

**1.** Combine all ingredients in a heavy medium saucepan, Bring to a boil over medium heat, stirring often.

**2.** Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about 1 hour 15 minutes. Taste and adjust seasoning, then cool and refrigerate until ready to use; this will keep at least a week.

**Yield:** About 1 pint.



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