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Summer Fresh Tomato Jam

Makes about 1 pint of jam

With basketfuls of tomatoes available, this tomato jam is a delicious and unique way to enjoy the bounty. This recipe features the warm spices of cinnamon, cloves, and ginger that impart a unique depth to the sweetness of the jammy tomatoes. You'll find it delicious as a dollop on top of goat cheese covered crackers, or as a tasty addition to BLT sandwiches, egg sandwiches. or even on a burger!

Ingredients:

2 lbs roma tomatoes, cored and chopped
3/4 cup brown sugar
Zest of one lemon
2 tablespoons fresh lemon juice
1 tablespoon freshly grated ginger
1/4 teaspoon cayenne
1/4 teaspoon cinnamon
1/8 teaspoon cloves
1/2 teaspoon Kosher salt

Directions:

1. In a large Dutch oven on the stovetop, bring all of the ingredients to a boil over medium heat. Stir the mixture often. Reduce the heat, and simmer for about one hour or until the consistency of the tomatoes is thick, like jam.

2. Cool and refrigerate. Enjoy within one week.