

Sweet and Savory Tomato Jam Recipe

Ingredients

- 1 ½ lb. fresh tomatoes
- 1 serrano pepper (or another chili)
- ½ medium sized onion
- ½ cup white sugar
- 2 tbsp. apple cider vinegar
- 1 tsp. salt
- 1 tsp. ground cumin
- Pinch of ground ginger
- Pinch of ground cloves

Steps

1. Wash and core the tomatoes and chop into 1-inch cubes. Seed your chili pepper and mince, and mince the onion as well. Add the vegetables along with all the other ingredients into a large pot.
2. Heat the pot on high until it begins to bubble, then reduce to medium-low, allowing it to slowly reduce. Stir every 5 or so, scraping down the sides of the pot as you go. Continue to reduce for at least one hour, stirring more frequently as it reduces. It is done once it's achieved its jam-like state- it's done if you scrape the jam from the bottom of the pan, and no liquid fills in the area you uncovered, you're good to go.
3. Allow to cool to room temperature, and store in a sealed container in the fridge.

Wondering How to Enjoy Your Tomato Jam?

- For a great snack or appetizer, top crackers with some vegan cream cheese and savory tomato jam.
- Take advantage of the tomato jam's chutney-like qualities, and serve it with samosas.
- Give it a starring role in your next charcuterie board.
- Move over catsup- this savory tomato jam is the perfect condiment on your next veggie burger.
- Switch it out for the hollandaise in these [vegan crab cakes](#).

