

## Tomato Jam



2 ½ # cherry tomatoes, halved  
1 ¾ cups sugar  
Grated zest of 1 lime  
4 tblsp. lime juice  
1 tsp. freshly grated ginger  
½ tsp. cinnamon  
¼ tsp. ground cloves  
1 ½ tsp. salt  
1 ½ tsp. red chili flakes

Combine everything in a large non-reactive pot. Bring to a boil, then reduce the heat to maintain a steady simmer. Cook for 1 to 2 hours, stirring regularly, until the tomatoes become a soft, sticky, jammy consistency. The cooking time will depend on how high you keep your simmering temperature and may take up to 3 or more hours. Check the progress and stir occasionally until you achieve your desired consistency. I like mine very thick.

When cooking is complete, remove the pan from the heat. Spoon the jam into a jar and store in the refrigerator. Makes about two pints.

Enjoy!

--Lana @ Never Enough Thyme  
<http://www.lanascooking.com>

*Original recipe from Food in Jars (<http://www.foodinjars.com>)*