

Spiced Tomato Jam

Yield: about 5 half-pints

3 cups prepared tomatoes (about 2-1/4 pounds)
1-1/2 teaspoons grated lemon rind
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
4-1/2 cups sugar
1 box powdered pectin
1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. *If under 1000' elevation:* Boil jars for 10 minutes to sterilize them.
3. Place tomato mixture into a saucepot. Add lemon juice.
4. Measure sugar and set aside.
5. Stir powdered pectin into tomato mixture. Bring to a boil over high heat, stirring constantly.
6. Stir in sugar all at once. Bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.
7. Remove from heat. Skim off foam.
8. Pour hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
9. Process jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018