

Use Your Preserves!



Tomato Jam: From Toast to Appetizers

A Jam That's for Far More than Toast

Maybe you've never made or even heard of tomato jam. Maybe you tried it out of curiosity, but then decided a tomato jam on your morning toast wasn't your cup of tea.

If you've got tomato jam on hand, then you've got a lot of options for tasty ways to use it. It's fabulous on **biscuits and corn muffins**. Use it in place of **ketchup**. Replace it for the tomato in a **BLT**, or add a generous smear to a **grilled cheese sandwich**. Spoon a bit on **crab cakes** or **zucchini fritters**. A little dollop elevates basic **crackers and cheese**, and a small jar is a great addition, along with bread sticks or grissini and nuts, to a **charcuterie board**. And if you've got some puff pastry sheets in your freezer, then last-minute **appetizers** are a snap: Simply enclose a small spoonful of tomato jam and a little piece of brie in a small square or triangle of thawed puff pastry, slash the top to let air escape, and bake. They're delicious.

Tomato jam is very quick and easy to make, it's incredibly versatile, and it makes for a great host or holiday gift. If you haven't made it before, you may want to give it try!

You can find some great tomato jam and marmelade recipes (and much more!) on our website here: https://mfp.ucanr.edu/Resources/Recipes_and_Information/Recipe_Card_Library/Tomato_Recipes/

“Preserve Today, Relish Tomorrow”

Brought to you by the UCCE Master Food Preservers of El Dorado County

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