

Tomato: Preserve It!

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



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Tomato: Serve It!

Spiced Tomato Jam

Barb's Pulled Pork Tacos

12 servings

- 2 to 2-1/2 pounds boneless pork shoulder
- 2 teaspoons kosher salt
- 1 teaspoon pepper
- 2 teaspoons ground cumin
- 1/2 cup **tomato jam** (or any of your favorite jam)
- 2 jalapeños, sliced into rings and seeded
- 1 red onion, roughly chopped
- 8 small flour or corn tortillas, warmed
- 1 cup fresh cilantro leaves
- 1 lime, cut into wedges

1. Preheat oven to 300°F. Place 2 large sheets of aluminum foil on a work surface one a top the other. Place the pork in the center of the foil and season on all sides with salt, pepper, and cumin. Spoon the jam over the pork, turning to coat. Scatter the jalapeños and onion around the pork. Fold the double layer of foil around the pork and crimp the edges to seal tightly. Place in baking dish.
2. Roast until fork tender about 4 hours; let cool.
3. Unwrap the pork, reserving the juices. Use a fork to shred the pork. Transfer to a bowl. Pour the cooking juices, onion and jalapenos over the pork and toss. Serve with the tortillas, cilantro and lime wedges.

Source: Kraft Foods, 2017



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