

# Tomato Jam

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*3 pounds summer tomatoes  
1 cup granulated sugar  
1/2 cup light brown sugar  
2 tablespoons cider vinegar  
1/2 teaspoon Kosher salt  
1/4 teaspoon ground  
coriander  
1/4 teaspoon ground cumin  
juice of one lemon*

Score an X in the bottom of the tomatoes.

In a large pot, cook in boiling water for about 30 seconds. Drain. Transfer to a bowl of ice water. Then peel and dice.

In a large pot over medium heat, combine the tomatoes with the granulated sugar, light brown sugar and cider vinegar.

Add the Kosher salt, coriander, cumin and lemon juice.

Cook, stirring until thick, for about one hour. Let cool.

Serve with cheese and crackers.

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Per Serving (excluding unknown items): 1054 Calories; trace Fat (0.2% calories from fat); trace Protein; 273g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 972mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 18 Other Carbohydrates.