
Tomato-Ginger Jam

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

1 cup canned crushed tomatoes in puree'

1/4 cup packed light brown sugar

2 tablespoons sherry vinegar

2 tablespoons very finely chopped fresh ginger

1/2 teaspoon Kosher salt

1/2 teaspoon curry powder or garam masala

1/2 teaspoon yellow mustard seeds

1/4 teaspoon ground cinnamon

1/4 teaspoon cayenne pepper

In a saucepan, stir together all of the ingredients. Bring to a simmer over medium-high heat, stirring to dissolve the sugar.

Reduce the heat to low. Simmer, stirring occasionally, until slightly thickened, about 15 minutes.

Cool for 20 minutes.

Transfer to an airtight container. Cover and chill up to two weeks.

Serve slightly chilled.

Yield: 1 1/4 cups

Condiments, Sauces

Per Serving (excluding unknown items): 214 Calories; trace Fat (0.4% calories from fat); trace Protein; 56g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 962mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 3 1/2 Other Carbohydrates.