

Tomato Jam

Makes 9-10 250mL jars

Ingredients:

- 1 large onion, fine dice
- 10 lb Roma tomatoes, peeled and cored
- 11 Tbs Aceto Balsamico (I use about 8 Tbs “regular” Balsamico plus 3 Tbs highest quality, syrupy Balsamico)
- 7 Tbs cane sugar
- 10 Tbs dried thyme
- 1 Tbs kosher salt
- 1 tsp freshly-ground black pepper

Method:

Combine all in a large, heavy stock pot or Maslin pan. Cook at medium-low heat (do not scorch) until reduced by half. This may take as few as 3h or as many as 8h, depending on your stove and the amount of moisture in the tomatoes.

Ladle into hot, sterilized canning jars, leaving 1 cm of head room.

Seal and process in boiling water 20 minutes; sit out to cool at least 12 h before storing.

The concentration of flavors and natural sweetness of good-quality Balsamico makes this a fairly sweet condiment – not sufficiently sweet for toast, in my opinion, but a good foil to game or grilled pork.

Based loosely on a recipe from Fine Cooking (Grilled Bratwurst Sandwiches with Tomato Jam and Sauerkraut, <http://www.finecooking.com/recipes/grilled-bratwurst-sandwiches-tomato-jam-sauerkraut.aspx>, accessed 2010-09-25)