

A SENSE OF SPAIN

RECIPE



Mermelada de Tomate (Tomato Jam)

SERVINGS: 4

Ingredients

1 ½ pounds good quality ripe tomatoes (Roma/Plum are best), cored and coarsely chopped
1 c. sugar (half a cup per pound or more)
2 T. freshly squeezed lemon or lime juice
1 T. fresh chopped ginger
1 t. ground cumin
¼ t. ground cinnamon (or a cinnamon stick)
⅓ t. ground cloves
1 t. salt

Directions

1. Bring a large saucepan of water to a boil.
2. First, cut the stem from each tomato, and then slice a shallow X in the bottom.
3. Plunge the tomatoes into the boiling water for 30 seconds.
4. Remove and let them cool slightly.
5. Remove skins.
6. Halve the tomatoes and gently squeeze out the seeds and tomato juice.
7. Cut into half-inch pieces and place in a medium saucepan with all of the other ingredients.
8. Bring to a boil over medium heat, stirring often.
9. Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about 1 hour 15 minutes.
10. Taste and adjust seasoning, then cool and refrigerate until ready to use. Jam will keep in the refrigerator for at least two weeks.

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