



## **“The Local Buy” Recipe, Episode 405**

### **Tomato Jam**

*Courtesy of Woodberry Pantry*

#### *Ingredients*

- 4 pounds ripe red tomatoes
- 5 ¼ cups sugar
- 1 cup verjus
- 2 tablespoons powdered pectin (optional)



#### *Directions*

Wash and score tomatoes. Blanch them in boiling water for 30 seconds to 1 minute, or until their skins loosen. Remove them with a slotted spoon and place in ice water. Peel them, cut them into quarters, and remove the core and seeds.

In a nonreactive pot or preserving pan combine tomatoes, verjus, and powdered pectin (if using). Bring to a boil over medium high heat, stir in sugar to dissolve, and continue stirring often. If powdered pectin was used, continue cooking at medium high temperature until desired set. If pectin was not used, lower heat and simmer for about 1 hour or until consistency of thick jam.

Ladle hot jam into sterilized hot jars, leaving 1/4 inch headspace. Remove any air bubbles, wipe rims, place sterilized lids and bands on jars, and tighten 'finger tight'. Process jars in boiling water canner for 10 minutes if using 1/2 pint jars (8oz). Carefully remove jars and cool. Check for proper seal after 24 hours.