



Refrigerator Tomato Jam

Barb N served a delicious jam at our **Bringing Herbs Inside for the Winter** herbal display table at Missouri Botanical Garden on September 30, 2017.

- 1½ lb fresh tomatoes, or 28 oz good quality canned tomatoes
- 1 inch small piece of fresh ginger, peeled and chopped, about 1½ t
- 1 or 2 jalapenos, chopped
- 2 cloves garlic, chopped
- 1 c sugar
- ¼ c fish sauce
- ½ c red wine vinegar

Peel and seed tomatoes.

Chop ingredients by hand or in a food processor on pulse.

Pour into a saucepan.

Simmer until thick and syrupy, 30 minutes or more.

Stir occasionally to prevent sticking.

When it is jam consistency (coats the back of a spoon), cool, and pour into sterilized jars.

Keep refrigerated.

Lasts for a few weeks in refrigerator.

To preserve longer, follow hot bath canning procedures.