



Savory and Sweet Tomato Jam

Use this bright tomato jam – made with fresh tomatoes and Fine Vines® Artisanal Ketchup – in place of your favorite fruit spread, or to elevate sandwich or burger. It's also a great glaze for meatloaf.

Total Time: 2 hours

Total yield: 1 pint

Ingredients

- 1 teaspoon olive oil
- 1 small onion, diced
- 3 tablespoons Fine Vines® Artisanal Ketchup*
- 3/4 cup sugar
- 1 pound Roma tomatoes, cored and diced
- 2 tablespoons freshly squeezed lime juice
- 1 teaspoon salt
- 1/2 teaspoon red pepper flakes

Preparation

In medium sauce pan, sauté onion in olive oil over medium-low heat until translucent, about five minutes. Add Fine Vines® Artisanal Ketchup and sugar and cook for three minutes. Add tomatoes, lime juice, salt, and red pepper flakes and bring to a boil.

Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about one hour. Taste and adjust seasoning as needed. Cool and refrigerate until ready to use.

NOTE: This should keep for up to two weeks in the refrigerator. For a longer shelf life, use canning techniques.

**Other recommended flavors of Fine Vines® Artisanal Ketchup: Lime Fresco, Smoked Serrano, Lemon Twist, Habanero Heat, Thai Ginger, Chile Verde*

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