

## **FRESH FLORIDA TOMATO JAM**

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Winning entry in 2006 Florida Tomato Committee Recipe Contest

### Ingredient

Fully ripened fresh Florida tomatoes

Firm-packed light brown sugar

### Quantity

2 pounds

1/2 cup



1. Blanch tomatoes; remove skin, seed and dice.
2. In a skillet, over medium high heat, cook tomatoes, stirring frequently to evaporate the moisture, about 10 minutes.
3. Gradually add sugar, stirring frequently to avoid burning. Cook over low heat and reduce to jam consistency, 15 to 20 minutes. Remove from heat and cool.
4. Serve as a spread with bread, crackers and cheese.

YIELD: 1-1/2 to 2 cups