

## Old fashioned Tomato Jam

This is sweet, spicy, piquant, savoury, and utterly fabulous whether you devour it with cheese and crackers, or spread it on your favourite sandwich. You can use red ripe, cherry, or even green tomatoes; they'll all give you a slightly different but equally delicious result. It's a classic jam that you don't see in shops very often. You'll use it as a spread for burgers and sandwiches, or, with cream cheese and crackers as an appetizer.

### Ingredients

1kg (36 ounces) ripe tomatoes  
(weighed before chopping)  
500g 2 1/2 cups granulated sugar  
239g/1 cup apple cider vinegar  
1tsp red pepper flakes (or to taste)  
53g/3Tbsp  
Worcestershire/Hendersons relish

### Method

- Chop the tomatoes with the skin on.
- Add the tomatoes and the rest of the ingredients to a large saucepan, and bring to a boil.
- Continue to cook (at a simmer, not a full boil) for another 40 minutes to 1 hour or so, until the jam has thickened somewhat, and is glossy. Stir occasionally so that it doesn't stick to the bottom of the pan or scorch.
- When you can just barely start to see the bottom of the pan when you scrape a spoon across the bottom, it's done.
- Pour the hot jam into jars, and allow to cool at room temperature. The jam will keep for about 2 weeks in the fridge, or up to a year in the freezer