

TOMATO SPICE JAM

1. Scald ripe tomatoes and peel the skins off.
2. Chop peeled tomatoes and cook in a sauce pan until hot. You will need three cups of this tomato preparation.
3. Put three cups of tomato preparation in a large sauce pan.
ADD: ¼ cup lemon juice
 ½ t all spice
 ½ t cinnamon
 1 ½ t grated lemon rind
 ¼ t ground cloves
4. You will need 4 ½ cups sugar. One package SURE JELL LIGHT.
5. Prepare jam jars according to #1 under the cooking directions found in the Sure Jell package.
6. Start the cooking process under #3 of the Sure Jell cooking directions and proceed to the end.

This is an old recipe from my mother. I was raised on tomato jam! It is a delicious spicy jam. Tastes great on toast. You may end up with a solid jell or a jam that is more runny. I have learned to experiment with the amount of tomato mixture: a little more produces a more runny jam - - according to your desire. I use the Sure Jell light because of the use of less sugar - - good nutritionally!

Fr. Paul Esser