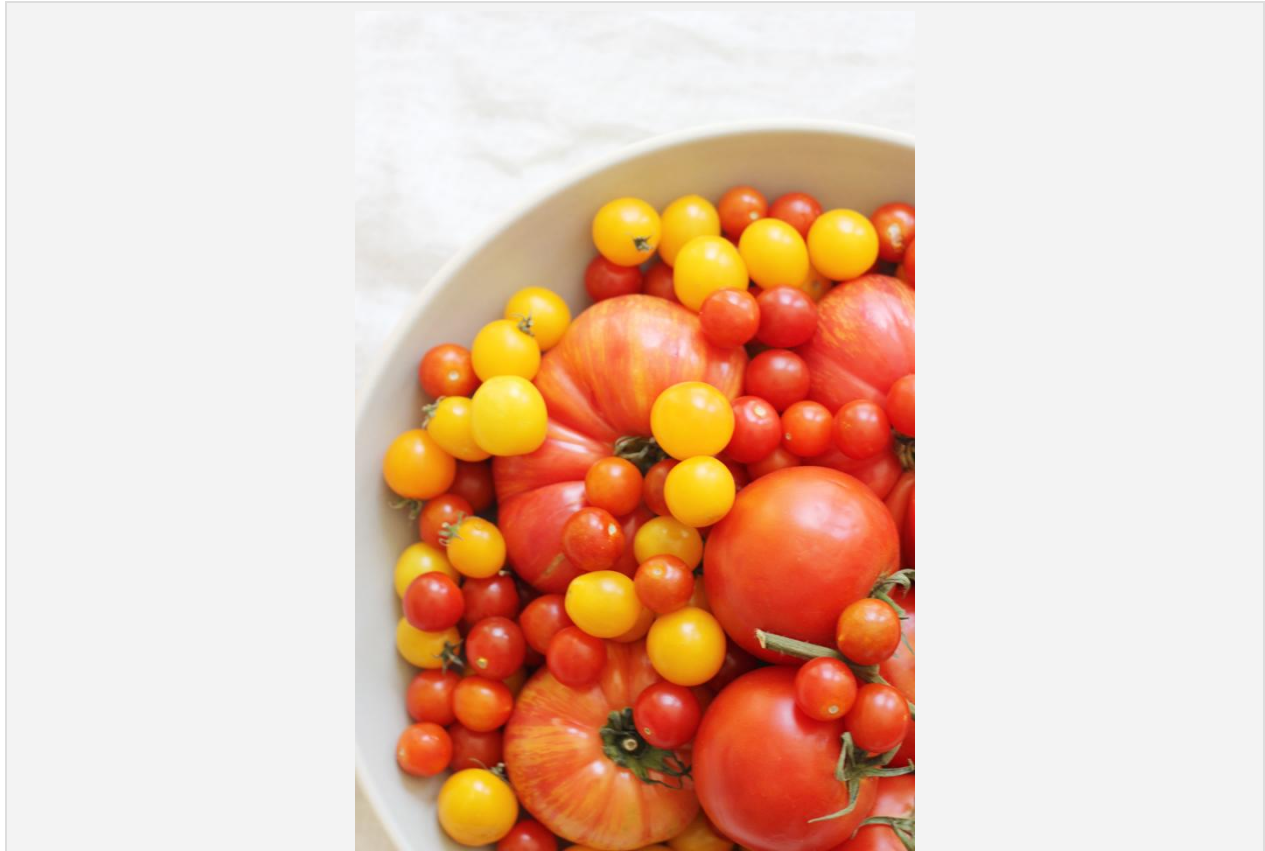




Cooking Corner: Tomato Jam

At the beginning of the tomato season, anything done with fresh tomatoes seems novel. They're great in everything from pasta to garden salads, slices paired with fresh mozzarella, or layered on pizzas and in lasagna. And of course there's the basic consumption method: standing over the sink or in the garden with tomato juice running down your chin!



A beautiful mix of tomato varieties, from the blog [Fleur de Sel](#).

However, as the days get shorter and the nights get cooler, other crops start to seem more appealing. Winter squash, beets and carrots, sweet potatoes, spinach, and leeks begin to sound more representative of the season. But the tomatoes keep producing! If you have tomato plants at home, a CSA share, a gardening friend, or if you frequent the farmers market, you may be getting to the point that you're ready for a new idea to use up some fresh tomatoes!

Preserving tomatoes is a great way to use up the stash lining your windowsills and kitchen counters. And tomato jam helps convert this summery crop into a sweet and savory fall condiment. Try it with brie on crackers; on toast with eggs; spread on a grilled cheese or turkey sandwich or hamburger; or as a glaze on meats. Below are some recipes to try.



Savory tomato jam, from *Fleur de Sel*.

RECIPE 1 – A sweet jam – recipe makes enough to preserve.

RECIPE 2 – A more savory, less sweet recipe, to store in the fridge.

RECIPE 3 – A small-batch, sweet jam for storing in the fridge.

RECIPE 4 – Extra-fancy “I have nothing else to do this weekend” tomato jam for storing in the fridge, if it makes it that far.



Sweet tomato jam, from *The New York Times*.