

SPICED TOMATO JAM WITH PINOT NOIR

<http://andreasrecipes.com/2010/09/08/spiced-tomato-jam-with-pinot-noir>

Makes about 16 ounces.

EQUIPMENT

5-quart heavy bottom saucepan
immersion blender
16-ounce container with lid

INGREDIENTS

3 pounds (1.36 kg) plum tomatoes, seeded and chopped
3/4 cup (131 g) granulated sugar
1/2 cup (120 ml) pinot noir
1 stick cinnamon
8 whole allspice berries
3 whole cloves

PREPARATION

1. In a 5-quart saucepan, combine the tomatoes, sugar, pinot noir, cinnamon, allspice, and cloves. Bring it all to a boil over medium high heat. Reduce heat to medium and cook 35 to 40 minutes, stirring occasionally, until liquid has evaporated. Remove from heat and let cool for 20 minutes.
2. Remove the spices. Blend the jam well using the immersion blender, until the peels disappear. Transfer jam to a container with tight-fitting lid. Refrigerate until ready to use. The tomato jam will keep refrigerated for 1 month.

VARIATIONS

You can peel the tomatoes, just blanch them for a few minutes in hot water, and then remove the peels. Make the jam as directed and omit the blending step.