

Tomato-Basil Jam

Recipe found at: *Better Homes and Gardens, Special Interest Canning Edition 2011*

2 ½ lbs fully ripe tomatoes, peeled

¼ cup lemon juice

3 tablespoons snipped fresh basil

3 cups sugar

1 (1.75 ounce) package powdered fruit pectin for lower sugar recipes

Directions:

1. Seed, core and chop tomatoes. Measure 3 1/2 cups.
2. Place tomatoes in large pot. Bring to a boil, stirring frequently. Reduce the heat and cover, simmering, for 10mins.
3. Measure 3 1/3 cups and return to the same pot.
4. Add the lemon juice and basil.
5. Combine 1/4 cup of the sugar with the pectin, then stir into the tomatoes.
6. Heat to a full rolling boil, stirring constantly.
7. Stir in the remaining 2 3/4 cups sugar. Return to a full rolling boil.
8. Boil hard for 1 minute, stirring constantly.
9. Remove from heat and skim foam off with a metal spoon.
10. Ladle hot jam into hot, sterile jars, leave 1/4 in head space.
11. Wipe rim, adjust lids and process in boiling water bath 5 minutes {start timer once water begins to boil}.
12. Cool on wire racks, or towels.