

"Hot Tomato" Jam

4 cups ripe tomatoes, peeled, cored, and roughly chopped
(for best results, use a variety of tomatoes)

1/3 cup sugar

3 tablespoons finely minced fresh ginger

2 tablespoons unseasoned rice vinegar

1 hot pepper seeded (jalapeno, serrano, datil ect.) finely diced

3 tablespoons fresh basil, cut into chiffonade

Salt

Preparation

1. Combine the tomatoes, sugar, ginger, vinegar, and hot pepper in a saucepan on slow simmer. Continue simmering, stirring occasionally and moving on and off the heat as necessary, until the mixture is reduced by half, about 40+ minutes.

Continue cooking until the mixture reaches a jam-like consistency, and then remove from the heat and set aside to cool. Stir the basil into the cooled mixture and season to taste with salt. Set aside.