



Green Tomato Jam

Every year we relish knowing not every tomato will ripen, leaving us with green tart beauties to use to make fried green tomatoes, salsa Verde and my grandma's famous Green Tomato Jam. Spread over piping hot cornbread, add to your next charcuterie board, or use it in replace of ketchup no matter the dish.

Makes approx. 4 pints or 8 half-pints

Ingredients

- 6 pounds green tomatoes, cored and finely chopped (8 cups)
- 5 cups granulated sugar
- $\frac{1}{4}$ teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 lemon, halved, seeded, and thinly sliced

Instructions

1. Add tomatoes, sugar and cinnamon to a thick-bottomed stockpot. Bring to a boil over medium-high heat and boil for 30 minutes, stirring frequently to avoid scorching.
2. Reduce heat to low and simmer. Add vanilla extract and lemon slices. Stirring frequently, cook for an additional 30-45 minutes or until the jam begins to thicken.
3. Using a funnel, ladle jam into a hot jar leaving $\frac{1}{4}$ -inch of headspace. Remove any trapped air pockets and add additional jam if necessary to maintain the $\frac{1}{4}$ -inch headspace.
4. Wipe the rim of each jar with a warm wet washcloth dipped in distilled white vinegar. Place a lid and ring on each jar and hand tighten.
5. Place jars in water bath and cover with water. Process half-pints and pints for 20 minutes. Remember, do not start your timer until the water is at a full rolling boil. And be sure to let the jars sit for a few minutes before removing to cool.