

Smoked Tomato Jam



A Taste of *The Café* AT THE FRICK

Serves: Yields 2 pints

Prep Time: 1 hour

Cook Time: 1 1/4 hour

Ingredients

½ cup maple wood chips
32 ounces canned tomatoes (without citric acid)
¾ cup white sugar
½ teaspoon salt

Procedure

Soak wood chips in warm water for 1 hour. Drain tomatoes, save the juice and the tomatoes separately. Once an hour has passed remove the chips from the water and place in a stove top smoker. Add the whole tomatoes and smoke over low heat for 40 min. When finished place the tomatoes, juice, salt, and sugar in a heavy bottomed pot and cook over low heat for 35 min until thick - the tomatoes should break apart during this time. If the tomatoes are still whole take a wire whisk and smash until desired consistency is achieved, cool and use.

Bon Appetit!