



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

## TOMATO JAM

{ Adapted from Lindsay Gehman at Fleur de Sel SF }

### INGREDIENTS:

3 pounds **Tomatoes**, coarsely chopped  
1 small **Onion**, diced  
½ cup **Brown Sugar**  
½ cup **TB Meyer Lemon** or **Quatre Épices Aromatic Finishing Sugar**  
1 teaspoon **TB Herbs de Provence** or **Allspice Pepper Mélange Salt**  
¼ cup **Cider Vinegar**  
Juice of 1 **Lemon**  
1 **Green Apple**, cored and chopped

**TB | TidBits:** *When using the Meyer Lemon Sugar, we complement it with the Herbs de Provence Salt for a fresh and herbaceous note. The Quatre Épices Sugar pairs well with the Allspice Pepper Mélange Salt for a deeper, earthier flavor that's wonderful in the fall.*

### METHOD:

Put all ingredients into a large, heavy pot over medium high heat. Bring to a boil, then reduce to an active simmer. Stir occasionally to prevent sticking on the bottom of the pot.

Cook until the tomatoes have reduced down to a jam-like consistency, which will take 2 to 3 hours. Store the jam in clean glass jars in the fridge.

Use it with a cheese plate, on burgers, on crostini, and anywhere you would otherwise use ketchup.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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