

TOMATO JAM *with Red Wine Vinegar*

Recipe was adapted from "The All New Ball Book of Canning and Preserving" & used by permission ©2022 Chez LaRae

Makes about 6 half pint jars

- 6 lb plum tomatoes, cored and coarsely chopped
- 1 ½ tsp salt
- ¾ tsp freshly ground black pepper
- ½ tsp Herbes de Provence*
- ½ - 1 tsp red pepper flakes, depending on taste
- 3 shallots, finely minced
- 1 ½ cups sugar
- ¾ cup red wine vinegar (minimum 5% acidity)

* Herbes de Provence is an equal mixture of dried herbs consisting of thyme, basil, crushed rosemary, tarragon, summer savory, marjoram, oregano, and a crushed bay leaf. You can purchase a pre-mixed blend in stores or make your own so you can adjust the spices more to your taste.



Decorate jars with custom labels from [CanningCrafts.com](https://www.CanningCrafts.com)

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Combine tomatoes, salt, black pepper, Herbes de Provence, red pepper flakes, and shallots in a large Dutch oven. Cook, uncovered, over medium heat for about one hour or until reduced by half. Stir and check often to avoid scorching. Stir in sugar and red wine vinegar. Cook uncovered over medium-low heat until very thick, about 30 minutes, stirring often.

Note: If you desire a smoother jam, use an immersion blender to blend before the next step.

3. Ladle hot mixture immediately into prepared jars, leaving ¼" headspace. Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
4. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover canner, and bring water to a boil. Once boiling, process jars for 10 minutes. Turn off the heat and let jars sit in the canner for 5 minutes.
5. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
6. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts' labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

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