

Irish Breakfast Tomato Jam



Preparation time: 150 min

Difficulty: Easy

Ingredients

- Cider vinegar: 2 tbsp
- Cinnamon: 1 stick
- Freshly squeezed lemon juice: 2 tbsp
- Granulated sugar: 1/2 C
- Ground cumin: 1/4 tsp
- Packed light brown sugar: 1/2 C
- Salt and pepper: to taste
- Small-diced yellow onion: 1 C

For this recipe we used:

Crushed Tomatoes with Basil 1 box



Preparation

Always thought that tomatoes are just for savory dishes? Then let's break tradition with this unique breakfast for champions! The Irish Breakfast Tomato Jam is a luscious jam that brings out the best in toasts and crostini with cheese.

Directions:

1. Place all ingredients in a medium saucepan and stir to combine. Bring to a boil over medium-high heat, about 5 minutes.
2. Reduce heat to low and simmer so that just the center of the mixture is bubbling. Cook, stirring occasionally, until the mixture has thickened, about 2 1/2 hours.
3. Remove from heat and season with additional pepper as desired. Let cool completely and refrigerate in a container with a tightfitting lid for up to 5 days.
4. Enjoy!